

TENUTA
MONTETI

Capalbio - Toscana

TM Rosé 2023



Winter, mild and not very rainy, was followed by a long Spring, cool and rainy. Budding occurred regularly, between the 20th and 25th of March, as did all the subsequent vegetative phases. Veraison began in mid-July, in a hot but generally not scorching Summer, apart from the peaks recorded around the 20th of August.

The harvest, manual and anticipated, began the 25th of August for the Merlot, to resume the 7th of September with the Cabernet Franc and conclude the following day with the Mourvèdre.

Of a crystal clear dawn colour, TM Rosé 2023 offers tropical and floral notes, lychee, wisteria and violet, pink grapefruit and loquat. Fresh, rich and sensual, with a sapid and persistent ending. It confirms to be a very versatile wine, perfect for the “aperitivo” and to accompany a meal. A true passe-partout.

CLASSIFICATION: IGT Toscana

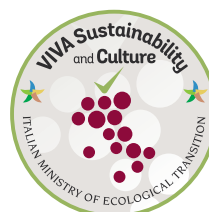
VARIETIES: 70% Merlot, 20% Cabernet Franc, 10% Mourvèdre.

ALC/VOL: 13,5%

THE VINEYARD: exposure south – south-westerly; altitude 140 mt; complex, stony structure on a substratum of clay; vine density: 6,600 plants per hectare.

HARVEST AND VINIFICATION: the grapes were early hand harvested, from sunrise to noon. Hand sorted and softly pressed, were fermented into stainless steel vats at controlled low temperature to keep flavors and freshness. Cold tartaric stabilization before bottling.

SUSTAINABILITY: Tenuta Monteti has obtained the V.I.V.A. Sustainable Wine Certification by the Italian Ministry for Environment. The V.I.V.A. evaluation of our carbon footprint is complying with the UNI EN ISO 14064:2019.



Cert. n. CC_VV_2021_006
UNI EN ISO 14064:2019