

TENUTA
MONTETI

Capalbio - Toscana

TM Rosé 2024



Winter was mild, with average rainfall. Budding started slightly early, just after the half of March. Spring was regular with rather cool temperatures until the end of May. Veraison took place in the first decade of July. Summer was very hot and dry.

The harvest, manual and anticipated, began the 21st of August with the Merlot, ending on the 30th with the Mourvèdre.

Of a luminous dawn pink, the TM Rosé 2024 presents itself with tantalizing notes of citrus, medlar, white peach, litchi and persuasive tropical and floral notes. In the mouth it is sensual, fresh, with a soft and persistent finish. It confirms itself as a versatile wine, perfect for the “aperitivo” and to accompany vegetarian dishes, oysters, white fish, raw fish and meat. A true passe-partout.

CLASSIFICATION: IGT Toscana

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

ALC/VOL: 12,5%

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