

TENUTA  
MONTETI

Capalbio - Toscana

## TM Rosé 2025



Winter began with little rain and mild weather. Between February and April, however, the rains were abundant, with temperatures within the normal range. Budding took place in the third week of March, slightly early. Summer began with moderate temperatures, culminating in a very hot July that accelerated veraison. August saw more controlled temperatures and cool nights, along with some showers. The harvest was carried out early and agilely; we were therefore able to avoid the disruption of some September storms. The harvesting of the plots dedicated to TM Rosé began on August 19th with Merlot, continued on the 23rd with Cabernet Franc and concluded on the 28th with Mourvèdre.

TM Rosé 2025 displays its classic sea-dawn hue, bright and inviting. On the nose, it offers a bouquet of wild strawberries, kumquat, wet stones, yellow rose, loquat, and a hint of green tea. On the palate it is juicy, fresh, and mineral, with a sensual and persistent finish. It confirms itself as a versatile wine, perfect both as "aperitivo" and paired with vegetarian dishes, pizza, oysters, white fish, or raw fish and meat preparations.

**CLASSIFICATION:** IGT Toscana

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

**ALC/VOL:** 13%

**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.



Sistema di Qualità Nazionale  
Produzione Integrata



Cert. n. CC\_VV\_2021\_006  
UNI EN ISO 14064:2019

**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.

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