

Winter was mild and dry, followed by a warm Spring with low rainfall. The phenological phases were quite regular but the plant development was less vigorous than usual. The high temperatures and the scarcity of rainfall continued throughout the Summer. Veraison was precocious, around the 10 of July. To capture the freshness of the fruit we had to move up the harvest of the Merlot to the 14 and 15 of August, and to the 21st for the Cabernet Franc.

Of a luminous pale onion skin colour, TM Rosé 2017 opens up to the nose with great richness of floral and juicy summer fruit notes: geranium, white peach, medlar fruit, together with pink grapefruit and winter cherry. In the mouth it is rich but delicate, with a fresh persistence that confirms it as very versatile wine, perfect both for “aperitivo” and to accompany a meal.



CLASSIFICATION: IGT Toscana

VARIETIES: 80% Merlot, 20% Cabernet Franc.

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. August 14 and 15 for the Merlot, the 21st for the Cabernet Franc. Hand sorted and softly pressed at max 0,40 bar, were then transferred into stainless steel vats to ferment

for thirty days at controlled low temperature to keep flavors and freshness.

Cold tartaric stabilization at -5° before bottling.