

TENUTA  
MONTETI

Capalbio - Toscana

## TM Rosé 2022



Winter was mild, with scarce rainfall. Spring brought little rain too and had an anticipation of high temperatures from early May. Summer was dry and hot. Temperatures mitigated at the end of August and short but intense rainfalls at the beginning of September allowed a balanced maturation of the grapes.

The Merlot was hand harvested the 20th and 21st of August, the Cabernet Franc on the 29th and the Mourvèdre on the 2nd of September.

Of a shimmering dawn colour, TM Rosé 2022 presents itself with tropical and floral notes, the freshness of citrus, wild strawberries 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%

**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.



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