



TENUTA
MONTECCHIESI
CORTONA



Miralý Rosé Toscana IGT 2022

Grapes:	A blend of Sangiovese, Syrah with a touch of Vermentino
Region:	Tuscany
Vineyard Location:	The vineyards lie in the area of Montecchio and Manzano, in Cortona, Tuscany
Altitude:	270 meters above sea level
Soil:	Clay and rock
Vine Training:	Guyot
Time of Harvest:	Late August to early September
Vine Density:	5,000-8,000 vines/ha
Total Production:	70,000 bottles
Vinification Process:	The clusters hand-harvested before gentle pressing. Only the free-run juice is employed. The must ferments in temperature controlled stainless-steel tanks.
Aging Process:	The wine ages a minimum of three months in steel, with bâtonnage of the fine lees once per week, then aging in the bottle for a minimum of 45 days.
Alcohol Content:	12.50%
Tasting Notes:	A pale pink in appearance, the wine opens to striking notes of crisp berry, such as wild strawberry and redcurrant. It adds notes of citrus and grapefruit on a full-volumed, delicious palate, with a foil of crisp acidity and an earthy minerality, progressing into a long-lived finish. Overall, Miralý is an elegant yet intriguing rosé.
Bottled:	Winter
Closure:	Cork
Food/Menu Pairing:	Pairs beautifully with summertime fare such as salads, cheeses, and vegetarian pastas and cold rice dishes. It is equally delicious with fish and shellfish, with stuffed or baked pastas in a tomato sauce. Finally, the adventuresome should try it with pizza!

Vegan Friendly, Not Certified