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The Dal Cero family has been making wine for over three generations, meticulously and personally carrying out every step of the production process, from vineyard to bottle.

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TENUTA MONTECCHIESI MIRALY ROSÉ DI TOSCANA IGT

In the rolling countryside of Cortona, the Dal Cero family is exploring new possibilities for the Sangiovese grape.

Under the guidance of oenologist Dr. Nicolo D'Afflitto, winemaker Davide Dal Cero cultivates 42 hectares of vineyards in this ancient viticultural region around Cortona. These Tuscan wines from Cortona are spectacular, displaying the pure, driving essence of the grape, ripe and muscular.

Decreasing the yield per vine, grown on predominantly sandy clay, and aided by the warm spring and summer climate, the wines show amazing structure and durability. This allows extended aging normally associated with much more expensive wines from neighbouring regions such as Chianti Classico.

Grapes in these vineyards include Sangiovese, Merlot, Cabernet Sauvignon, Petit Verdot and Syrah. State-of-the-art equipment in the recently renovated wine cellar contributes to the crafting of complex, traditional wines with a modern appeal.



Viticulture

We utilize various vine-training systems: Guyot, spurred cordon, and the ancient bush-trained alberello. In the Winter, we apply to the vineyards organic fertilizers and compost, and green manure in the spring. The oldest vineyards on the estate were planted at around 4,500 vines per hectare, and the most recent from 5,000 to 9,000 - 10,500.

The objective of this high density is to achieve high concentrations in the grapes and self-balance on the part of the vine. The Montecchiesi vineyards are planted at elevations of 260-350 meters.

The soil is predominantly clay, which, alongside the contribution of a mild climate, yields superbly-structured wines of notable cellar-ability.



Vinification

The clusters are hand-harvested generally end of August and beginning of September. Followed by a very gentle pressing to obtain the high-quality free-run must. The must ferments in steel tanks at a controlled temperature. A minimum of three months maturation, with bâtonnage of the fine lees once per week, then again in the bottle for a minimum of 45 days.



The Family

Currently directed by the third generation of the Dal Ceros - Davide, Francesca, and Nico - is the most concrete symbol of the continuity of the family's commitment to respect for the values of the earth, sustainability, and direct ties to the land and its qualities.

Davide manages vineyards & winemaking, Francesca is the export manager, Nico manages the Italian market.



Montecchiesi Miraly Rosé Di Toscana IGT



TENUTA MONTECCHIESI MIRALY ROSÉ DI TOSCANA IGT



SKU:	812331
Region:	Toscana
Classification:	IGT Rosé
Vintage:	2020
Grapes:	Sangiovese, Syrah with a light touch of Vermentino
Vineyard:	In the area of Montecchio and Manzano, in Cortona, Tuscany, at an elevation of 280 meters.
Soil Composition:	Predominantly clay
Vineyard Training:	Guyot with 5- to 8,000 vines per hectare
Density/ Yield:	80 hl/ha
Fermentation:	Temperature controlled fermentation in steel tanks
Aging:	Minimum of 3 months maturation in steel, then aging in the bottle for a minimum of 45 days
Alcohol:	12.5%
Residual Sugar:	4.5 g/l
PH:	3.45 g/l
TA:	4.7 g/l
Free SO2:	35 mg/l
Total SO2:	105 mg/l

Tasting Note:

The wine entices with a pale pink colour and striking notes of crisp berry, such as wild strawberry and redcurrant. It adds notes of citrus and grapefruit on a full-bodied, delicious palate, with a foil of crisp acidity and an earthy minerality, progressing into a long-lived finish. Overall, Miraly is an elegant and intriguing rosé.

Pairing suggestion:

As a very versatile food companion Miraly is the perfect partner to fish and shellfish, with stuffed or baked pastas in a tomato sauce as well as crisp, summertime fare such as salads, cheeses, vegetarian pastas, cold rice dishes and pizza.

Sales Facts:

- enticing cuvée of Sangiovese, Syrah, and a touch of Vermentino for additional freshness.
- Only 100% healthy grapes manually harvested at the beginning of the harvest, gently pressed
- A very versatile food companion
- best served at 10-12°C