



TORRE CIVETTE

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Time stands still, nature reveals itself

Scarlino (GR) – Coastal Maremma, Tuscany

Founded in 2015, Torre Civette is an agricultural and wine estate with hospitality facilities, located in Scarlino, in the heart of coastal Maremma, Tuscany. Overlooking the Tyrrhenian Sea, the estate lies within the protected natural area of the Bandite di Scarlino.

The project takes its name from the ancient coastal tower dating back to 1568—an enduring landmark of the territory and a defining element of the estate's identity. With over five centuries of history, it contributes to shaping the unique character of the landscape.

The first commercial vintage was released in 2020.

Annual production stands at approximately 15,000 bottles, all classified as IGT Toscana, positioned in the premium segment.

Winemaking direction is overseen by Riccardo Cotarella, with the support of winemaker Marco Tolfa.

The Terroir: the coastal identity of Maremma

Torre Civette is located in Scarlino, in coastal Maremma, within the Bandite di Scarlino, in an environment strongly influenced by its proximity to the Tyrrhenian Sea.

The vineyards, planted in 2017, lie just a few metres from the coastline, in a natural amphitheatre sheltered by Mediterranean scrub and constantly ventilated. They cover approximately 11 hectares, at elevations ranging from 20 to 50 metres above sea level, and are trained using the Guyot system (4,600 vines per hectare). The soils are of alluvial and marine origin, with mixed composition (sand, silt, clay, and gravel), naturally well-draining and rich in mineral components. The climate is Mediterranean, characterised by hot, dry summers and mild winters. Constant sea breezes—particularly the Maestrale and Ponente winds—ensure optimal grape aeration, thermal moderation, and effective control of fungal pressure. The proximity to Mediterranean scrub enhances microclimatic stability and biodiversity. In this pedoclimatic context, the cultivated varieties (Cabernet Franc, Cabernet Sauvignon, Syrah, and Merlot) express clear aromatic profiles, defined tannic structure, vibrant freshness, and a distinctive coastal salinity.

Vineyard management follows conventional practices, optimised by environmental conditions that allow for reduced phytosanitary intervention. While the estate does not currently hold certifications, it adopts practices oriented towards environmental sustainability.

Wines and Olive Oil

Torre Civette – Cabernet Franc

IGT Toscana

Cabernet franc 100%

The estate's flagship wine, a single-varietal Cabernet Franc sourced from the Carpineto vineyard, at approximately 20 metres above sea level.

Vinification takes place in stainless steel with an 18-day maceration.

Malolactic fermentation occurs in small French oak barrels.

Torre Civette Società Agricola S.p.A.

Registered office: Via dei Sette Santi 53 - 50121 Firenze (FI)

Operational headquarters: Località Torre Civette - S.da Vicinale di Pian d'Alma, 28 - 58020 Scarlino GR



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Aging includes 12 months in first-fill French barriques (Allier and Nevers) followed by a minimum of 12 months in bottle.

Profile: deep ruby colour; complex bouquet with balsamic notes, Mediterranean herbs, ripe fruit, cocoa, and tobacco. On the palate, a balance between freshness and refined tannins, with a long, structured finish.

Civetta Brava – Syrah & Cabernet Sauvignon IGT Toscana

A blend of Syrah (65%) and Cabernet Sauvignon (35%).

Vinification in stainless steel with 15 days of maceration and 20% saignée.

Malolactic fermentation in French oak.

Aging includes 12 months in French barriques and at least 12 months in bottle.

Profile: ripe red fruit and spice on the nose; smooth, rounded palate with elegant tannins and good persistence. A dynamic red, designed for fine dining and versatile gastronomic pairings.

Civetta in Rosa IGT Toscana

Syrah 100%

Vinification in stainless steel with short skin contact and gentle pressing.

Fermentation at controlled temperature in stainless steel.

Aging in stainless steel for a few months followed by bottle refinement.

Profile: red berries and citrus on the nose, with delicate floral notes; fresh, savoury, and vibrant on the palate, with good persistence. A well-balanced rosé, designed for versatile consumption, from aperitif to dining.

Olio Civette Extra Virgin Olive Oil IGP

Produced from approximately 400 trees, with Frantoio, Moraiolo, Leccino, and Pendolino cultivars. Olives are hand-harvested and immediately cold-pressed.

Profile: the oil displays a bright green colour, a distinct herbaceous profile, and an intense green fruit character, with a persistent and harmonious finish.

Hospitality

Torre Civette integrates wine production and hospitality into a project that enhances landscape, privacy, and territorial identity. The estate takes its name from the historic coastal tower that overlooks this stretch of Maremma, a defining landmark that frames the property.

Hospitality is structured into three complementary areas: wine tourism, agriturismo, and events, all guided by a focus on quality of experience and personalisation.

Wine Tourism

Visits and tastings are available by reservation and take place among vineyards, olive groves, and Mediterranean scrub. Guided experiences offer insight into the production philosophy, pedoclimatic characteristics, and the identity of the wines, within a striking natural setting.

Agriturismo

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At the heart of the estate stands a historic farmhouse, fully restored in accordance with traditional Maremman rural architecture. The restoration prioritised materials, colours, and proportions consistent with the surrounding landscape, creating an environment that is both essential and refined, in dialogue with vineyards, Mediterranean vegetation, and the sea.

The property features 10 rooms and is offered exclusively as a whole-house rental, ensuring privacy and continuity between stay, nature, and wine production.

Private and Corporate Events

The estate is available as a venue for weddings, private gatherings, and corporate events, offering outdoor spaces and restored rural settings immersed in the Maremma landscape.

The exclusive-use formula allows for fully customised events in a private setting, where nature, wine, and territory become defining elements of the experience.

Distribution

Distribution is currently focused on the Italian Ho.Re.Ca. channel.

The company is developing its export strategy, with a strategic focus on international markets including Germany and Switzerland, Northern Europe, North America, and Asia.

Vision

Torre Civette is a contemporary wine project that interprets coastal Maremma through a limited, identity-driven production focused on quality.

The company looks to the future with a measured and structured approach, aimed at consolidating its position in the premium segment, strengthening its presence in the Ho.Re.Ca. channel, and progressively expanding into new international markets.

Growth is guided by a principle of consistency: enhancing the territory, maintaining control over production quality, and preserving the environmental balance that defines the estate's identity.

Press Contact

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Official photographic material (bottles, vineyards, tower, HR logo) available online or upon request. QR Code linking to Torre Civette website



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