



TORRE CIVETTE

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*Toscana igt Rosso
cabernet franc*

Torre Civette: Tuscan Elegance



A refined, pure Cabernet Franc, Torre Civette tells the story of the Maremma with elegance and depth. Flagship wine of the estate, it unveils both the strength and grace of the landscapes and aromas of its homeland.

Perfect with pappardelle al ragù—including game ragù—or with a creamy risotto enriched with black truffle. It favours bold, well-aged pecorino cheeses or characterful blue cheeses. Remarkable with rich, slow-cooked dishes such as aromatic stews or braised lamb shank.

Serve at 16–18°C (61–64°F) in a large glass to fully reveal its noble complexity.

Deep, intense ruby red. The nose opens with Mediterranean scrub notes, including myrtle and fern, alongside ripe black fruits such as cassis and redcurrant. Hints of sweet spice, liquorice and a subtle mineral edge follow.

On the palate, it is structured and enveloping, supported by fresh acidity and a precise tannic frame. The finish is persistent, with returning notes of fruit and spice.

Grape varieties
cabernet franc 100%

District of Vineyards
Carpineto Vineyard - Scarlino (Gr)

Altitude
20 metres above sea level.

Type of soil
The soil is predominantly sandy,
with clay and silt.

Training system
Guyot - 4.600 plants per hectare

Harvesting period
First decade of September

Vinification
Maceration on the skins for 18 days

Alcoholic fermentation
In stainless steel vats for 18 days.

Malolactic fermentation
Entirely carried out in barrique

Maturation
12 months in brand-new French oak barriques (Allier
and Nevers).

Alcohol content 15,00 %

Total acidity 5,30 gr/l

Residual sugar 1,6 g/l

Winemaking process

Cabernet Franc grapes from the Carpineto vineyard are harvested manually, placed in crates and collect to the winery. Here the bunches undergo strict selection, with only the best berries chosen. The crushed grapes are transferred to stainless steel tanks for alcoholic fermentation, with maceration on the skins for 18 days. This is followed by introduction into small French oak barrels where malolactic fermentation takes place.

The wine matures in brand-new French oak barriques for 12 months before bottling. Then, it remains in the bottle for at least 12 months before release for sale.



Bottle size: 0,75 l, 1,5 l, 3 l
Cork: single-piece natural cork.