



CIVETTA in ROSA 2025

*Toscana igt Rosato
syrah*

Civetta in Rosa: Tuscan Radiance

A characterful rosé wine surprising in its balance and finesse.

Served chilled, at around 10°C, it best expresses its savory notes and is ideal as an aperitif; served at a slightly higher temperature, between 12 and 14°C, it reveals more pronounced fruit notes and becomes a perfect wine to accompany a full meal.

This wine pairs naturally with the seafood cuisine of the Tuscan coast: raw fish and shellfish, red prawn tartare, salmon carpaccio, shellfish Catalan and boiled seafood. It is perfect with delicate dishes such as baked fish with vegetables or fish "alla isolana" (island-style), but also pairs well with light fish soups. It will also surprise you with its balance when paired with typical Tuscan charcuterie and contemporary dishes such as Chianina beef tartare or gourmet pizzas, for example with seared tuna and caramelized onion or with courgette cream and raw prawns.

When served in a tulip-shaped glass, Civetta in Rosa best expresses its elegance and vibrant freshness.

Civetta in Rosa has a bright, light pink color. Its bouquet reveals delicate aromas of red berries, pink grapefruit and subtle floral notes. On the palate, it is fresh and firm, with a pleasant savory note and an elegant finish reminiscent of the sea.

Grape varieties
syrah 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

Annual production
almost 3.500 bottles

Harvesting period
September 13, 2025.

Vinification

Direct pressing at low temperature

Alcoholic fermentation

In stainless steel vats for 15 days.

Maturation

On its fine lees in stainless steel for three months,
with regular lees stirring

Bottling

February 4, 2026

Alcohol content 12,00 %

Total acidity 5,80 gr/l

Residual sugar 1 g/l

Winemaking process

The grapes are thinned out and harvested by hand, then selected and subjected to direct pressing at low temperature (5°-7°C) to obtain a delicately colored must. Fermentation takes place in temperature-controlled stainless steel tanks at 14°C for approximately 15 days. The wine is then aged on its fine lees in stainless steel for three months, with regular lees stirring (*bâtonnage*), enhancing aromatic finesse, balance and palate persistence while preserving freshness and fruit integrity. The result is an elegant and harmonious wine, combining brightness, savoury character and a distinctive Mediterranean personality.

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Bottle size: 0,75 l
Screw cap (Stelvin)