



TORRE CIVETTE

CIVETTA BRAVA 2022

Toscana igt Rosso
syrah | cabernet sauvignon

Civetta Brava: Tuscan versatility

A versatile and harmonious wine, it pairs beautifully with a wide range of dishes: hearty appetizers, mixed platters with crusty bread and light sauces, everyday favourites such as pasta with tomato-based sauces, flavourful white meats, and roasted poultry. It is a perfect match for cacciucco—the traditional Tuscan fish stew celebrated by Pellegrino Artusi in his 1891 masterpiece *Science in the Kitchen and the Art of Eating Well*, who described both the Livorno and Viareggio versions. Not to be missed with gourmet pizza.

For the best tasting experience, serve in a medium-sized tulip-shaped glass at 16–18°C (61–64°F).

Bright ruby red. The nose opens with violet and rose, layered with hints of Mediterranean herbs and a subtle earthy touch. As it opens, notes of spice, rhubarb and liquorice emerge, alongside a light hint of tobacco. On the palate, it is smooth and enveloping, with refined tannins and fresh acidity that keeps the wine balanced and drinkable. The finish is long and clean.

Grape varieties
syrah 65%, cabernet sauvignon 35%

District of Vineyards
Maremma - 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
Syrah: first decade of September.
Cabernet sauvignon: second decade of September.

Vinification
Maceration on the skins for 15 days

Alcoholic fermentation
In stainless steel vats for 15 days.

Malolactic fermentation
Entirely carried out in barrique

Maturation
12 months in first-passage French oak barriques (Allier and Nevers).

Alcohol content 14 %

Total acidity 5,40 gr/l

Residual sugar 1,9 gr/l

Winemaking process

After thinning and manual harvesting, the grape clusters undergo a strict selection. Vinification takes place in stainless steel with a 15-day maceration on the skins. This is followed by malolactic fermentation in small French oak barrels, and then 12 months of ageing French barriques before bottling. The wine is further refined in bottle for at least 12 months prior to release.



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