

# Il Civettaio | Poggio al Commessario

Toscana IGT



**The Story:** Located in the Maremma, Il Civettaio is only 25km from the Tyrrhenian Sea. In the early 1990s Gregorio dell'Adami came to Civetella Paganico, planted the fields, and built the winery. He saw that this little micro-climate would produce fantastic grapes and allow him to easily implement the organic practices that he believes will not only produce the best fruit, but also preserve his land. Il Civettaio is certified organic. They use natural yeasts and do not filter. All berries are harvested by hand and sorted at the winery. Wines from this part of Toscana can be so beautiful and that is what we found at Il Civettaio.

**Vineyard:** Poggio al Commissario, Cessa del Civettaio in the commune of Civitella Paganico, covering 2.2ha, at an elevation of 140masl facing northeast. Green harvest in July, grapes are hand harvested at different times starting with the Merlot and ending with the Cabernet Sauvignon.

**Vinification:** Bunches were hand sorted and each varietal fermented separately with indigenous yeasts in 30hl stainless steel tanks and in 38hl barrels.

**Ageing:** Aged at least 18 months in oak, blended, bottled unfiltered, and aged another 10 months prior to release.

## Everything else you want to know about this

**wine:** This wine offers a unique take on the typical Super Tuscan style. Bending a classic profile with pure fruit flavors and finesse. The harvest and winemaking, done with natural methods and with minimal intervention in the cellar, allow the production of "natural" and "clean" wines that retain the flavours of the grape and express faithfully the terroir they come from. Commessario means policeman – Maremma was a land of bandits.

**Varietal:** 60% Sangiovese,  
20% Cabernet Sauvignon,  
15% Merlot, 5% Alicante

**Region:** Toscana, IT

**Winemaker:** Gregorio  
dell'Adami

**Production:** 12,000 bottles

**Farming:** Certified Organic

**Soil:** Clay

*Le Storie*  
Wines