



TOSCANA IGT

CABERNET FRANC

THE STORY OF PERLAVETTA

Born exclusively from Cabernet Franc grapes, Perlavetta captures the variety's natural character, revealing finesse, depth and vibrancy. This Cabernet Franc of rare precision and balance thrives in Tenuta Casucci's terroir. Its distinctive aromatic nuances, combined with a complexity that evolves harmoniously over time, create an intense and memorable sensory experience.

The name "Perlavetta" is formed from the Italian phrase "per la vetta", meaning "towards the summit", evoking a sense of upward movement and the continual pursuit of excellence. By a stroke of happy coincidence, the "Strada per la Vetta", the road leading to the summit of Monte Pratomagno, runs alongside Tenuta Casucci.

VINEYARDS

Perlavetta is produced predominantly from Cabernet Franc grown in three estate vineyards. Lago and Casaccia are characterised by complex soils rich in silt, sand and galestro, while a parcel of the Casucci vineyard has predominantly sandy soils over a sandstone substratum. The diversity of these soils contributes to Perlavetta's distinctive aromatic expression and elegance.

VINIFICATION AND AGEING

The grape clusters are manually selected and harvested into small crates. Fermentation takes place in temperature-controlled cement tanks at 26-28°C, with the duration of maceration determined by the varietal characteristics of each vintage. Malolactic fermentation occurs spontaneously in steel following alcoholic fermentation.

Perlavetta is aged in French oak barriques, then bottle matured for at least 6 months before release.

VINTAGE NOTES

A mild winter and rainy spring encouraged an early start to the growing season and ensured excellent soil water reserves. The warm summer, moderated by altitude and the breezes of the Pratomagno, supported balanced ripening. From September onwards, the alternation of sunny days and cool nights enhanced aromatic intensity, phenolic maturity and the balance between freshness and structure. The slightly later harvest produced wines of notable balance and remarkable drinkability, with a clear expression of place.

The harvest took place on 25 September.

TASTING NOTES

Perlavetta 2024 is a Cabernet Franc of great depth and elegance, displaying an intense, deep ruby-red colour. The nose reveals a precise and refined varietal profile, where notes of blackcurrant, blackberry and wild berries merge with hints of sweet pepper, aromatic herbs and delicate spice. The bouquet is completed by elegant balsamic notes that add complexity and finesse. The palate is enveloping and structured, supported by a dense yet perfectly ripe tannic texture, harmonised by ageing in French oak barriques. Freshness carries the wine forward with energy and depth, while the fruit remains vivid and clearly defined. The finish is long and persistent, marked by balsamic and spicy notes that reaffirm the wine's varietal identity and enhance its elegance.

Cecilia Leoneschi: Winemaker's Tasting,
April 2026

TECHNICAL DETAILS

Alcohol content	13%
Bottled	May 2026
Limited production	1,713 bottles of 75cl and 10 magnums of 1.5l.