

# FRANK & SERAFICO



# A farm in the heart of Maremma

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- The Frank & Serafico project was born in 2009 from the meeting of Pier Paolo Pratesi (Serafico) and Fabrizio Testa (Frank), two oenologists who decided to settle in Maremma, in the heart of the "Parco dell'Uccellina", to develop a unique project of its kind: to produce in total autonomy their own wines and beers, starting from the main raw materials cultivated in the area and using the natural ingredients of their garden in the delicious dishes of the Ristoro Agricolo.
- The Tuscan Maremma is to be considered as an extraordinary territory: it is an alchemic combination of natural factors and enchantment with an ideal ground in which to develop and discover new paths, many of which are still untrodden, in the furrow traced by the tenacity of this project.





# WINE TOUR + BUFFET

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## ➤ Vineyard promenade to the olive groves

- Introduction to our range of wines (activities carried out from pruning to harvesting)
- Introduction to oil production
- Return to the factory
- Price per person €60

\*Includes welcome drink, tasting of 3 wines and culinary pairings.



## ➤ Visit of the winery

- Introduction to the spaces and how the winery is structured
- Explanation of the method of "wine fermentation and preservation".
- Passage in the tunnel and exit to the terrace
- End of the visit
- Price per person €60

\*Includes welcome drink, tasting of 3 wines and culinary pairings.



# BEER TOUR + BUFFET

## Brewery tour

- Introduction to the spaces and how the brewery is structured
- Introduction to our range of beers (ingredients used)
- Introduction to production methods
- Tasting and test tapping of 3 beers with different characteristics and pairing of local snacks.
- Price per person €73

\*Includes welcome drink, tasting of 3 wines, 3 beers and culinary pairings.



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# WINES

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- In order to express at best all the qualities of the territory, Frank & Serafico vinify with the utmost care grapes with different characteristics and attitudes, coming from different production areas distributed on the Maremma territory. White grapes are cultivated in the Natural Park and in the countryside of Capalbio. Soils in these areas have a high content of sand, ideal for giving wine aromas and freshness. Red berried grapes come from the Natural Park and from the hills of Magliano in Tuscany, a place where grapes take on ideal properties for aging.





\*FRANK Vino Rosso IGP Toscana: Frank is the interpretation of Bordeaux blend aged for 12 months in barrique, with a predominance of Cabernet Franc, completed with Merlot and Sangiovese. The taste is balanced, ample and structured, with a long finish of warm and Mediterranean flavors. Rich in herbaceous and mineral aromas, of wild fruits, Mediterranean scrub, and endowed with a smooth and robust character.

\*SERAFICO Vino Bianco IGP Maremma Toscana: Serafico is the top white wine, made from overripe Vermentino and Petit Manseng grapes. Fermentation in acacia wood gives it a unique and atypical character. To the nose are expressed tones of aromatic herbs, elder and acacia honey, whereas in the mouth reveals a pleasing sapidity and a good acidity which balances its fatness. This wine is dedicated to their associate Serafico, whose nickname derives from "serafica", an annoying insect of the Maremma coast.

\*SANGIOVESE Vino Sangiovese DOP Toscana: Sangiovese comes from the selection of the best grapes grown in the oldest vineyards of Campagnatico. The harvest usually lasts until mid-October. In the cellar, the quality of the grapes allows the skins to macerate for 25 days, in order to give the wine the greatest possible character. It is complex, powerful and austere, supported by an acidity that makes it alive and with a long future ahead of it.



# THE BEER

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- Enki Ale beers are born from the precise will to export a concept related to wine culture, the so called "terroir", to the world of beer. This ambitious goal can be achieved only by using raw materials cultivated in the Maremma Natural Park. In fact, barley comes from here, and it is here that the winery started to cultivate hops as well, a fundamental element to give aromas and the right bitterness needed to beer, therefore starting an important experimentation phase, with some varieties such as Cascade, Golding and Saaz which are getting excellent results.





# Italian bottle fermented agricultural beer

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- ENKI BIRRA AGRICOLA BLONDE: Golden color, slightly opaque, creamy and persistent foam. The aroma is fruity with a slight hint of hops with a malty taste with notes of hazelnuts. Food pairings: cured meats, spicy dishes, white meats, blue cheeses and medium aged cheeses.
- ENKI BIRRA AGRICOLA BROWN: Dark brown color with ruby highlights, creamy and persistent foam, hints of licorice and spices. The palate is warm, mellow, with evident notes of caramel and hazelnuts. Food pairings: Red meats, grilled meats, aged cheeses, creamy desserts.
- ENKI BIRRA AGRICOLA STOUT: Characterized by a very dark color. Alcohol by volume is generally low, whereas the typical aroma of hops is perceived only moderately because it is overpowered by the taste of toasted malt. Food pairings: Oysters, shellfish, beef tartare, desserts.
- ENKI BIRRA AGRICOLA DOUBLE: Golden with orange reflections, creamy and persistent foam. Slight hints of oil, pine needles, citrus fruits (grapefruit and mandarin). The taste has a biscuity entry, followed by hops notes of grapefruit and exotic fruit with hints of grapefruit and mango slightly resinous. Food pairings: burgers, fried foods, spicy foods, desserts.





# THE MAREMMAN GINS

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- Our passion is to gently capture the fragrance of the herbs of the Tuscan Maremma in our gins. We use a low-temperature distillation method that protects the most delicate aromas of our botanicals, respecting tradition but with an eye towards innovation.

## GIN DI SERAFICO MAREMMA DRY

- Style: London Dry
- Alcoholic content: 44%
- Distillation: Cold Vacuum

## GIN DI SERAFICO MAREMMA WESTERN

- Style: western
- Alcoholic content : 44%
- Distillation: Cold vacuum



# AGRIRISTORO

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- The opening of Ristoro Agricolo, in the summer of 2015, was born from the desire to enhance and reinterpret the best of the flavors of Tuscan cuisine, with the opportunity to have lunch, dinner and a light snack, tasting the wines and beers of Frank & Serafico.
- The seasonal vegetables are grown in the "English" gardens that are located near the restaurant. A good part of the bread and schiaccie, the vasocottura, the compotes and the olive oil are also of own production; other products are selected from the best of local producers. The Ristoro has an internal "winter" area, with the possibility, in the spring and summer season, to fully exploit the covers in the spaces outside the structure.

