

CONOI

TOSCANA MAREMMA
DOC ROSSO

2024



RED WINE | BOTT. 0,75 L | 13% ALC. | 16 °C - 18 °C



Name and appellation:

Toscana Maremma DOC Rosso

Production: 40.000 bottles

Grape variety: 40% Cabernet Sauvignon, Syrah 30%,
Alicante 30%

Soil: Cabernet Sauvignon and Alicante are grown on predominantly sandy, well-draining soils, while the Syrah comes from clay-sandy parcels with a higher clay content. This diversity of soils contributes complexity, balance, and a distinctive expression of the Maremma terroir.

Planted: 2018 / 2020

Density: 4.500 vines per hectare

Training system: Guyot

Yield: 1,5 kg of grapes per vine

Harvest: hand harvested, with meticulous bunch selection.

Vinification: after destemming, the grapes undergo gentle crushing with only slight berry breakage. Fermentation takes place in stainless steel tanks at controlled temperatures not exceeding 26°C. Maceration lasts 5 to 6 days, allowing for a delicate extraction that preserves the purity of the fruit, aromatic expression, and overall balance of the wine

Aging: 50% stainless steel and 50% French oak barriques and tonneaux of second and third passage.

Aging capacity: over 10 years

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Tasting Note

Deep ruby red in colour with violet reflections. On the nose, it reveals aromas of blackberry, black cherry, and plum, enriched by Mediterranean herbs, black pepper, and sweet spices, with hints of cocoa, tobacco, and balsamic notes. The palate is rich and dynamic: Cabernet Sauvignon provides structure, Syrah elegance and spice, while Alicante contributes freshness and juiciness. Soft, well-integrated tannins support a long and persistent finish. A wine that expresses the Mediterranean character of the Maremma with balance, freshness, and elegance.

Recommended Pairings

Connoi is a versatile wine, made for the table. Its balance of fruit, structure, and freshness makes it an ideal match for a wide range of dishes, from traditional Tuscan cuisine to contemporary fare. It pairs perfectly with grilled meats, roasts, slow-cooked dishes, and pasta with rich meat sauces. It is also excellent with cured meats, aged cheeses, and recipes featuring Mediterranean herbs and seasonal vegetables. An authentic wine, crafted for conviviality and sharing.

Climatic Conditions

The 2024 vintage in the Maremma was well balanced, with a gradual and steady ripening of the grapes. Warm summer days, tempered by the influence of the Tyrrhenian Sea, promoted full phenolic ripeness while preserving freshness and aromatic expression. The resulting wines stand out for their balance, purity of expression, and refined tannins, authentically reflecting the character of the territory and the identity of the Tuscan coastal landscape.