

CONOI

TOSCANA MAREMMA
DOC VERMENTINO

2025



WHITE WINE | BOTT. 0,75 L | 13% ALC. | 6 °C - 8 °C



Name and appellation:

Toscana Maremma DOC Vermentino

Production: 40.000 bottles

Grape variety: 100% Vermentino

Soil: predominantly sandy soils with a significant clay component

Planted: 2018

Density: 4.500 vines per hectare

Training system: Guyot

Yield: 2 kg of grapes per vine

Harvest: hand harvested

Vinification: the destemmed and gently pressed grapes are transferred to stainless steel tanks, where cold static clarification takes place. Fermentation follows under controlled temperature conditions to preserve the varietal's freshness, aromatic purity, and expression of terroir.

Aging: 100% stainless steel for approximately four months, on fine lees

Aging capacity: 3 years

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Tasting Note

Straw yellow in colour with golden highlights, it displays an intense bouquet of lime, citron, white peach, green apple, and delicate floral notes. Mediterranean hints of lemon thyme, wild fennel, and aromatic herbs emerge, enriched by a refined saline minerality. On the palate, it is fresh, harmonious, and vibrant; four months of ageing on fine lees add structure and depth. Vibrant acidity and pronounced salinity lead to a long, persistent finish. An elegant and authentic Vermentino, expressing the freshness and Mediterranean soul of the Tuscan coast.

Recommended Pairings

Connoi Vermentino is a versatile wine, ideal for pairing with a wide range of seafood dishes. Its freshness, salinity, and Mediterranean character complement raw fish and shellfish, seafood platters, grilled fish, seafood pasta dishes, and risottos. Its aromatic finesse and balanced palate also make it an excellent match for fresh cheeses, seasonal vegetables, and dishes featuring citrus fruits and Mediterranean herbs.

Climatic Conditions

The 2025 vintage was well balanced, with winter and spring rainfall ensuring adequate water reserves and steady vine development. A warm, breezy summer promoted even ripening while preserving freshness and aromatic intensity. The Vermentino reached harvest in excellent condition, showing vibrant acidity, pronounced salinity, and expressive aromas. The resulting wines stand out for their freshness, precision, and authentic Mediterranean identity.