

CONNOI

TOSCANA IGT
ROSSO

2023



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



Name and appellation: Toscana IGT Rosso

Production: 10.000 bottles

Grape variety: 50% Syrah, 25% Cabernet Sauvignon, 25% Cabernet Franc

Soil: clay-limestone soils, capable of combining structure, freshness, and aromatic precision.

Planted: 2018

Density: 4.500 vines per hectare

Training system: Guyot

Yield: 1,2 kg of grapes per vine

Harvest: hand harvested between early September and the beginning of October, with careful bunch selection in the vineyard.

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 between 15 and 20 days, allowing for a gradual extraction of color, structure, and aromatic complexity while preserving balance and elegance.

Aging: 80% in second and third passage French oak barriques and 20% in new French oak barriques for 12 to 14 months, depending on the vintage, followed by an additional six months of bottle aging.

Aging capacity: over 15 years.

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Tasting Note

Deep ruby red in colour with garnet reflections. On the nose, it reveals aromas of sour cherry, blackberry, and ripe plum, accompanied by notes of Mediterranean herbs, graphite, black pepper, and sweet spices, with hints of cocoa, cedar, tobacco, and balsamic nuances. On the palate, it is structured and refined: Syrah contributes fruit and spice, Cabernet Sauvignon adds depth and persistence, while Cabernet Franc brings freshness and precision. Silky, well-integrated tannins lead to a long, savoury finish. An elegant wine that authentically expresses the character of the Tuscan coast.

Recommended Pairings

Connoi is an ideal companion to Mediterranean cuisine. Its structure and depth pair perfectly with grilled meats, roasts, game, and slow-cooked dishes. Thanks to its freshness and balance, it also complements pasta with rich meat sauces, aged cheeses, and traditional Tuscan specialties. It is equally well suited to barbecued dishes, wild mushrooms, and recipes enriched with Mediterranean herbs. A versatile wine, crafted for conviviality and shared moments.

Climatic Conditions

The 2023 vintage in the Maremma was marked by a long and gradual ripening of the grapes, favouring the development of complexity, freshness, and balance. Warm days, combined with cool night-time temperatures and the moderating influence of the Tyrrhenian Sea, allowed the grapes to achieve excellent phenolic ripeness. The resulting wines stand out for their concentration, elegance, and energy, expressing remarkable aromatic depth and significant ageing potential.