



GUICCIARDINI STROZZI

A. D. 994

CHIANTI 2025 GUICCIARDINI STROZZI

“MOMENTUM”

Chianti DOCG

Chianti Guicciardini Strozzi is an ode to Sangiovese in its youngest, freshest, and most approachable form: it comes from the vineyards best suited to producing a wine with a fruity and fragrant profile. A contemporary red that is both pleasant and deeply distinctive.

VINIFICATION

100% Sangiovese - Alc. vol. 13,5 %

The grapes come from the Sangiovese vineyards of Cusona, with a selection of the plots best suited to producing a red wine with a fresh and lively profile. Vinification follows traditional red wine methods, with temperature-controlled alcoholic fermentation in concrete tanks and brief maceration on the skins to ensure gentle extraction.

AGING

Aging continues in concrete tanks to ensure slow micro-oxygenation and the full expression of the aromatic character typical of Sangiovese.

THE 2025 CLIMATE

The 2025 growing season in San Gimignano was generally warm and consistent, with conditions that favored the grapes' perfect phenolic ripening. A mild winter, which led to a moderate advance in vegetative growth, was followed by a spring characterized by alternating periods of rain and sunshine, with fairly cool temperatures lasting until the end of May. This, combined with significant temperature fluctuations between day and night, promoted balanced growth of the vines and grape clusters and the full development of aromatic precursors. A hot, dry summer contributed to consistent ripening and the proper concentration of the grapes.