



GUICCIARDINI STROZZI
A.D. 994

MILLANNI, TOSCANA IGT 2021

“THE VISION”

Toscana IGT

Millanni was first produced in 1994 to celebrate the 1,000th anniversary of the earliest historical record of Cusona. Today, as then, it stands out for its layered personality and remarkable elegance. A complex wine that brings together the typicity of Sangiovese with the expression of the Cusona terroir through Merlot and Cabernet Sauvignon.

VINIFICATION

50% Sangiovese, 30% Merlot, 20% Cabernet Sauvignon - Alc. vol. 13,5 %

The 2021 harvest was generally later than average: Merlot was harvested between late August and the first week of September, followed by Cabernet Sauvignon, which was picked over a 15-day period during the first half of September. The harvest was concluded with Sangiovese being harvested from late September to early October. Millanni is vinified using a traditional red-wine method with whole berries and gentle pump-overs, a technique used to preserve and enhance the wine's full range of aromatic nuances.

AGEING

After alcoholic fermentation in temperature-controlled stainless steel tanks, Millanni ages for 18 months in oak barrels and is then bottle-aged for at least 6 more months, allowing it to develop the full complexity and elegance that define this wine.

THE 2021 GROWING SEASON

The 2021 vintage proved to be a remarkably balanced growing season, producing wines of great elegance and finesse thanks to consistently favorable weather conditions. A frost event in the first days of April reduced yields without compromising quality. A warm, dry summer, followed by a breezy September with significant day-to-night temperature variations, allowed for optimal ripening and ensured perfectly healthy grapes at harvest.