



GUICCIARDINI STROZZI
A.D. 994

SAN BIAGIO VERNACCIA DI SAN GIMIGNANO 2025

“THE SELECTION”

Vernaccia di San Gimignano DOCG – Toscana

Vernaccia San Biagio represents the most ambitious expression of the Cusona style. It is crafted from a selection of plots within the vineyard of the same name, those best suited to producing a wine of outstanding elegance, balance, and complexity. A profound expression of the estate's terroir, it is made from 100% Vernaccia grapes, individually selected, hand-harvested, and vinified separately.

VINIFICATION

100% Vernaccia di San Gimignano - Alc. vol. 13,5 %

Hand harvesting began in mid-September and continued through early October, with meticulous selection of clusters and berries that had reached perfect ripeness. The result is a distinctive and iconic wine, a faithful expression of the vineyard from which it originates.

AGEING

Aged on the lees in stainless steel tanks, the wine then undergoes bottle ageing to achieve optimal integration of its aromatic components and, unsurprisingly, maximum expressive finesse.

THE 2025 GROWING SEASON

The 2025 vintage in San Gimignano was generally warm and regular, with conditions that favoured optimal phenolic ripening of the grapes. A mild winter led to a slightly early yet balanced budburst, followed by a spring that alternated rainfall and sunny periods, with relatively cool temperatures lasting until the end of May. These conditions, together with significant day-to-night temperature variations, not only promoted balanced vegetative growth and cluster development but also favoured the full development of aromatic precursors. A warm, dry summer, contributed to steady ripening and proper grape concentration.