



GUICCIARDINI STROZZI
A. D. 994

VERNACCIADI SAN GIMIGNANO 2025 SAN BIAGIO

“SELECTION”

Vernaccia di San Gimignano DOCG – Toscana

Vernaccia San Biagio represents the most ambitious expression of Cusona’s style and is crafted from a selection of plots within the vineyard of the same name—those best suited to producing a wine of great elegance, balance, and complexity. It offers a deep insight into the estate’s terroir, made from 100% Vernaccia grapes that are individually selected, hand-harvested, and vinified separately.

VINIFICATION

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

The manual harvest began in the second half of September and continued through early October, with a meticulous selection of perfectly ripe clusters and berries. The result is a representative and iconic wine, a true expression of the vineyard from which it comes.

AGING

The wine is aged in stainless steel tanks *sur lies*; this is followed by bottle aging to achieve optimal integration of the aromatic components and maximum expressive finesse.

THE CLIMATE OF 2025

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.