



GUICCIARDINI STROZZI
A.D. 994

SAN BIAGIO VERNACCIA DI SAN GIMIGNANO RISERVA 2024

“THE EVOLUTION”

Vernaccia di San Gimignano Riserva DOCG – Toscana

Vernaccia San Biagio Riserva expresses the precious value of time and the remarkable ageing potential of this grape variety. Produced from the estate's historic vineyard of the same name, it is made from 100% varietal grapes and stands out for its elegance, freshness, and structure. Extended ageing in oak casks enhances its complexity and nuances, while preserving its vibrancy and drinkability.

VINIFICATION

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

Hand harvesting began in the second half of September and continued for at least two weeks, followed by the selection and separate vinification of individual micro-parcels in order to express their distinctive characteristics. Following careful oenological and qualitative evaluation, blending takes place prior to ageing. The result is a wine with a unique and recognisable style, where complex secondary and tertiary aromas complement its typical varietal expression.

AGEING

After alcoholic fermentation at controlled temperature, San Biagio Vernaccia Riserva is aged in oak casks for at least eleven months. It then rests in bottle for a few additional months to achieve optimal integration of its aromatic components and to achieve its finest expression.

THE 2024 GROWING SEASON

Although the 2024 vintage saw a wet winter and early spring, it did not experience the extremes of the previous year. Moderate rainfall and accumulated water reserves helped balance one of the warmest springs in recent decades, promoting a rapid yet well-balanced vegetative development.