



GUICCIARDINI STROZZI

A. D. 994

## **VERNACCIA DI SAN GIMIGNANO 2025 GUICCIARDINI STROZZI**

***“THE ENERGY”***

### **Vernaccia di San Gimignano DOCG – Toscana**

The Guicciardini Strozzi Vernaccia, presented in its emerald-green bottle, is the most immediate, lively, and vibrant expression of the Cusona style, without giving up precision or territorial identity. Freshness, minerality, and radiant vitality are the defining characteristics of this 2025 Vernaccia, balanced by remarkable elegance.

### **VINIFICATION**

#### **100% VERNACCIA DI SAN GIMIGNANO - ALC. VOL. 13,5%**

Harvesting began in the second half of September and continued for approximately ten days. Each individual vineyard parcel is vinified separately in order to preserve and express its distinctive characteristics. Following oenological and qualitative assessment, the final blend is assembled prior to ageing. The result is an authentic wine with a unique and recognisable style, representing the highest expression of Vernaccia's historic identity.

### **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.