



GUICCIARDINI STROZZI
A.D. 994

GUICCIARDINI STROZZI CHIANTI 2025

“THE MOMENTUM”

Chianti DOCG

The Guicciardini Strozzi Chianti is an ode to Sangiovese in its youngest, freshest, and most approachable expression. It comes from vineyards especially suited to producing a wine with a fruity and fragrant profile: a contemporary red wine that is enjoyable and easy to drink, while at the same time strongly representative of its identity and origins.

VINIFICATION

100% Sangiovese - Alc. vol. 13,5 %

The grapes come from the Cusona Sangiovese vineyards, with careful selection of the parcels best suited to producing a fresh and vibrant expression of Sangiovese. Vinification follows a traditional red-wine method, with temperature-controlled alcoholic fermentation in concrete tanks and a brief period of skin maceration, allowing for gentle extraction.

AGEING

Aging takes place in concrete tanks to ensure slow micro-oxygenation and the full expression of the characteristic aromatic profile of Sangiovese.

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.