



GUICCIARDINI STROZZI
A.D. 994

MONTEMOLINI CHIANTI 2025

“THE ESSENCE”

Chianti DOCG

Chianti Montemolini takes its name from one of the historic vineyards of the estate, long dedicated to Sangiovese production. Characterised by a highly complex aromatic profile, it displays the floral and fruity notes typical of this grape variety. On the palate, it is balanced and elegant, with vibrant acidity supported by silky tannins.

VINIFICATION

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

The grapes come from the Sangiovese vineyard called Montemolini, from which the wine takes its name, and where Sangiovese has always been planted thanks to its soils and a particularly favourable exposure to the ripening of such a variety. Vinification follows a traditional red-wine method, with temperature-controlled alcoholic fermentation in concrete tanks and a brief skin maceration, ensuring gentle extraction.

AGEING

Aging takes place in concrete tanks and oak casks to ensure slow micro-oxygenation and the full expression of the characteristic aromatic profile of Sangiovese, together with the elegant development of tertiary aromas.

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.