

MILTON SANDFORD — WINES —

Guicciardini Strozzi Spumante di Vernaccia Cusona Brut

COUNTRY

Italy

REGION

Tuscany

PRODUCER

Guicciardini Strozzi

ABV

12.5

GRAPE VARIETY

Vernaccia di San Gimignano

TASTING NOTE

A delicately fruity sparkling wine, with a characteristic almond note. Bright straw yellow in colour with a delicate and persistent perlage, the wine is fresh and harmonious.

PRODUCER INFORMATION

Guicciardini Strozzi (two families united by marriage) is one of the oldest producers in Tuscany. Their business boasts over 1000 years of activity, with the earliest testimony dating back to 994 AD. Through the centuries, the political and economic weight of the Strozzi and Guicciardini families has influenced the history not only of Tuscany, but also of Italy. The current members of the family are the 15th generation descendants of Mona Lisa. In 1850, the building of a cellar with underground galleries was started under the leadership of Francesco Guicciardini who was married to Luisa Strozzi. The Guicciardini Strozzi winery produces 22 varieties of wines. Amongst the best known labels is the Vernaccia di San Gimignano, which was produced for the first time by the winery in 1200 and exalted by Dante, Michelangelo and Boccaccio. Guicciardini Strozzi have embraced modern wine making philosophies whilst maintaining this extraordinary heritage.

BACKGROUND

Vernaccia was served at the Court of the Medicis as a "remedy against an overfull stomach..." the Cusona estate itself has been producing wine since 994. Not many of our suppliers can claim a 1000 year wine-making history! The Vernaccia grapes used in the production of the wine are from old vines planted in the 1980s by Prince Strozzi. They are carefully selected to enhance their freshness.

WINEMAKING

The sparkle is created using the Charmat method, but a period of several months lees aging gives a more complex flavour.

FUN FACT

The family can show an ancestral link to the Mona Lisa and to Winston Churchill.

FIND OUT MORE

<http://www.guicciardinistrozzi.it/>

