

# Cusona 1933



## VERNACCIA DI SAN GIMIGNANO

Denominazione di Origine Controllata e Garantita

### VILLA CUSONA - *San Gimignano*

The result of years of studies, experiments and investments, this modern but highly typical wine aims to be a mark that the **Guicciardini Strozzi** estate will leave on the future. The entire production process is supervised and aided in the most careful manner: clone selection, then a highly selective harvest and a period of drying and resting the grapes in special boxes, systematically set out in airy, ventilated rooms. Subsequent vinification and maturing, also executed with the greatest attention to detail, result in a wine that is truly original, elegant and harmonious.

The packaging is inspired by the original 1933 label.

**Grapes:** 100% Vernaccia di San Gimignano.

**Maturing:** part in Allier barriques, part in other recipients.

**Color:** light straw yellow with slight golden highlights.

**Bouquet:** almond flowers and tropical fruit.

**Taste:** harmonious, pleasant with hints of banana and vanilla.

**Drink with:** white meat, fish and seafood, roasts; soft cheeses and in general with the foremost dishes of international cuisine.

**Serve at:** 15° C.

Packaging: in cartons of 6 Bordeaux bottles, also available in **magnum** size.



TENUTE GUICCIARDINI STROZZI