



SANTA CRISTINA

Classification

Toscana - Indicazione Geografica Tipica

Vintage

2022

Climate

Mild winter weather and limited rainfall marked the beginning of the 2022 growing season. The buds began to emerge at the beginning of April, a few days later than 2021 due to cooler temperatures. The month of May brought beautiful sunny skies and higher than average temperatures that accelerated vine growth and triggered early flowering which took place during the final half of the month. Overall, hot and dry conditions persisted throughout the summer season with intermittent rain showers during the last half of August that allowed the grapes to progress and begin an optimal ripening phase.

Timing of the grape harvest was similar to 2021; it began the second week of September with Merlot, continued with Syrah and Petit Verdot and was completed by the end of September with Sangiovese and Cabernet.

Vinification and aging

Each grape variety was fermented separately. After the grapes were destemmed and gently crushed, the must was transferred into stainless steel vats where alcoholic fermentation took place at a temperature that did not exceed 25°C (77 °F) and maceration on the skins lasted for approximately one week. Malolactic fermentation was completed by fall for all grape varieties and the wine was aged for several months. The wine was bottled at the end of April 2023.

Alcohol content

13.5% by Vol.

Historical data

High on a Tuscan hillside, not far from Siena and Perugia, sits the historic town of Cortona. A vast plain extends on one side and on the other, the hill and village. This is the captivating panorama surrounding the Santa Cristina winery, established in 2006 to strengthen and renew the tradition of crafting its eponymous wine, over 60 years after its first vintage. Over time, Santa Cristina has become a reference point for winemaking experts as well as wine enthusiasts due to our commitment to achieving quality. The diligent care taken in vineyards and cellar management have always been our incentive to continue with innovation and research in exploring indigenous as well as international grape varieties. The resulting family of wines are different yet highly distinguishable for their unmistakable artisanal style, proof of the enduring connection between vineyards, terroir and man's dedication to the land. Santa Cristina Rosso is deeply rooted in traditions and everyday life, a wine that is able to express Tuscan typicity in a soft, enveloping and hospitable style.

Tasting notes

Santa Cristina Rosso 2022 is ruby red with violet hues. Fruity and floral aromas dominate the nose with notes of cherries, mixed berries and violets that meet hints of vanilla, cocoa, and coffee. The palate is mouth filling, supple with a pleasant fruity aftertaste.