



## SANTA CRISTINA CHIANTI SUPERIORE



### **Classification**

Chianti Superiore DOCG

### **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 previous harvests; it began the second week of September with the international grape varieties and was completed by mid-October with Sangiovese.

### **Vinification and aging**

Harvested grapes were brought to the cellar, destemmed, and crushed. The must was transferred to stainless steel vats where alcoholic fermentation and maceration on the skins took place over a period of 10-12 days at a temperature of 28 °C (82 °F). Malolactic fermentation took place in the month of November and the wine was aged in stainless steel vats. Santa Cristina Chianti Superiore was bottled starting at the beginning of February 2024.

### **Alcohol content**

13.5% by Vol.

### **Historical data**

The historic town of Cortona sits high on a Tuscan hillside not too far from Siena and Perugia. On one side, a vast plain extends in the distance while on the other side, the village is set in the hillside. This is the captivating panorama surrounding the new Santa Cristina Winery, established in 2006 to strengthen and renew the tradition of crafting its eponymous wine, 60 years after its first vintage in 1946.



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 the vineyards and cellar management have always given us the drive 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 Chianti Superiore is crafted in an appellation that boasts almost a century of history; it is a wine with soft velvety tannins and a refreshing palate that is profoundly connected to the territory where it is produced.

### **Tasting notes**

Santa Cristina Chianti Superiore is ruby red with violet hues. The nose is complex with fruity notes of cherries, plums, and blood oranges together with delicate impressions of violets. The palate is mouth filling with velvety tannins and closes with a long, savory finish.