

SANTA CRISTINA



VIN SANTO SANTA CRISTINA

Classification

Vin Santo della Valdichiana Toscana DOC

Vintage

2020

Climate

The 2020 growing season began with mild winter weather and very limited precipitation and continued with a cool spring. These climatic conditions ensured normal budbreak and flowering, which took place at the end of May.

The month of June brought rain showers and moderate temperatures was followed by cooler, dry conditions in summer; only in August did the area experience occasional heat spikes. Rainfall at the end of August, along with ideal temperature swings between day and night, guaranteed an optimal ripening phase.

The timeline of the grape harvest was similar to 2019, beginning mid-September with Malvasia and was completed within fifteen days with Trebbiano Toscano,

Vinification and aging

The grapes were harvested directly into drying crates, a method that preserves whole healthy berries and avoids damaging the fruit. The ensuing desiccating process, which lasted until February 2021, resulted in grapes with elevated and natural sugar concentration levels, and then the berries were gently pressed. The free run juice was transferred directly into oak casks where alcoholic fermentation took place. Fermentation came to a halt naturally when the wine reached 13.5° alcohol level, preserving natural residual sugars. Fermentation was initiated using mainly older starter cultures (madre) from Valdichiana and other specifically selected yeasts. Vin Santo Santa Cristina was aged for several years and then bottled at the beginning of February 2024.

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.

Vin Santo is a historic Tuscan sweet wine served on holidays, important occasions and shared at convivial gatherings. The grapes are left to dry for months, as tradition dictates, then gently pressed. Fermentation and aging take place over a period of at least 2 years in small oak casks resulting in a dessert wine with natural residual sugars.

Tasting notes

Vin Santo Santa Cristina is intense yellow in color with amber reflections. Aromas on the nose are captivating with intense notes of candied fruit, raisins, apricots, and amaretto. The palate is full bodied and supple, sustained by excellent freshness. The wine closes with a pleasant, well-balanced finish with rich aromas of fruit in syrup.

