

SANTA CRISTINA



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Classification

Toscana - Indicazione Geografica Tipica

Vintage

2023

Climate

The 2023 growing season began with mild and rainy weather during winter and spring. The month of April brought several cold spells that slowed down vine growth. May and June saw lower than average temperatures and frequent precipitation resulting in a delay in flowering of about one week.

Overall, July and August were hot and dry, conditions that ensured good cluster development. The vines caught up to a normal pace in the growing season thanks to groundwater reservoirs replenished during spring.

The grape harvest got underway several days later compared to 2022, it began mid-September with Merlot, followed by Syrah and Petit Verdot, and was completed around October 10th 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 and the wine was aged for several months. The wine was bottled at the beginning of May 2024.

Alcohol content

13% 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 2023 is ruby red with violet hues. The nose offers fruity and floral aromas with notes of cherries, blueberries and currants that meet hints of vanilla and cocoa. The palate is enveloping, supple and extremely pleasant with a fruity finish.