



GIARDINO



Classification
Toscana – IGT

Vintage
2023

Climate

The 2023 growing season was defined by regular rain showers from the onset of budbreak forward. The month of April saw several cold spells that delayed vine development. May brought abundant rainfall that slowed down bloom; flower clusters began to emerge from the second week in June. Overall, July and August were hot and dry prompting excellent cluster development. The vines benefitted from good groundwater reserves from spring precipitation and the vines caught up to a normal pace in the growing season.

The grape harvest got underway during the last half of August, consistent with the 2022 harvest.

Vinification and aging

A portion of the harvested grapes were destemmed, crushed, and very gently pressed to obtain a light-colored must. The other portion was destemmed and crushed and left to macerate for several hours in stainless steel tanks to best extract varietal aromas from the skins. The resulting must was chilled to a temperature of 10 °C (50 °F) to favor natural clarification. After 48 hours, the wine was transferred into stainless steel vats where alcoholic fermentation took place at a temperature that did not exceed 15 °C (59 °F). Giardino was aged in stainless steel tanks at a constant temperature of 10 °C (50 °F) to preserve aromatic compounds.

Alcohol content
12 % 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.

Giardino Rosé expresses the Tuscan countryside and its origins with delicate, graceful, and refined aromas and flavors. Its name celebrates its floral nature.

Tasting notes

Giardino 2023 is peach blossom pink in color. The nose is intriguing and pleasant presenting intense fruity notes of pink grapefruits and wild strawberries together with delicate hints of lime and forest floor. The palate is defined by a pleasant supple body sustained by excellent freshness. The wine closes with a persistent finish that echoes aromas perceived on the nose.