



SANTA CRISTINA VERMENTINO

Classification

Toscana Vermentino IGT

Vintage

2023

Climate

The 2023 growing season will be remembered for wet weather beginning as early as bud break.

Lower temperatures were recorded in the month of April that delayed vine growth. A significant number of rainy days affected the area from the beginning of May onwards resulting in a delay in flowering, which took place the second week of June.

Hot and dry weather arrived in July and August reversing the initial delay and speeding up the growth cycle. The vines also benefitted from good groundwater reserves that ensured optimal cluster development.

The grape harvest took place later compared to the 2022 season: operations began at the beginning of September in the early ripening vineyards and were completed at the end of September in the later-ripening parcels.

Vinification and aging

Freshly harvested Vermentino grapes were destemmed, crushed, and gently pressed. The must was chilled to a temperature of 10 °C (50 °F) to favor natural settling and clarification. It was then transferred into stainless steel vats where alcoholic fermentation took place at a temperature that did not exceed 17 °C (63 °F). The wine was aged in stainless steel tanks at a controlled temperature of 10 °C (50 °F) up until bottling which took place mid-November 2023.

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.

Santa Cristina Vermentino was crafted to highlight this historical and traditional Tuscan grape variety in a very pleasant wine with a fresh, mineral character.

Tasting notes



SANTA CRISTINA



Santa Cristina Vermentino is straw yellow in color with light green hues. The nose expresses intense aromas of pineapples and grapefruits together with hints of rose petals and aromatic herbs. The palate is balanced, rounded and savory with pleasant freshness and a light aftertaste of citrus fruit.