



SANTA CRISTINA

Category

Toscana – Indicazione Geografica Tipica (Typical Geographical Indication)

Vintage

2018

Climate

The 2018 growing season, characterized by long and cold weather, created a delay in the start of new vegetative activity. An excellent spring then guaranteed a regular development in the phases of bud burst and bud set. Frequent rainfall from early March up until the first days of July preceded a warm and dry spell until mid-August, one, however, marked by an absence of peak temperatures. The occasional rains of the last fifteen days of the month, were followed by a rise in temperatures during the month of September which assured the harvesting of healthy and fully ripe grapes.

The picking began, as is the traditional practice, with the Merlot and the Syrah from the 10th to the 20th of September and continued with the Sangiovese up until the end of the month. The harvest concluded with the harvest of the Cabernet during the first week of October.

Fermentation and Aging

The grape varieties were fermented separately. After a soft destemming and pressing, the grapes were fermented on their skins for a week's time in stainless steel tanks. During this phase the wine completed its alcoholic fermentation at a temperature held to a maximum of 77 °Fahrenheit (25 °Centigrade). With the completion of the malolactic fermentation, terminated by the end of the year, the aging phase began, principally in stainless steel tanks with a small part aged in oak. Bottling of the wine took place from April 20th on.

Alcohol

13°



Historical data

The ancient city of Cortona rises on a high hill not distant from the cities of Siena and Perugia. On one side the spacious plain, on the other side the hill and the village. This the view to be enjoyed from the Santa Cristina cellars, founded in the year 2006 to confirm and renew the tradition of the wine of the same name more than 60 years from the production of the first vintage.

Over time, Santa Cristina has become a reference point wine for the experts of the sector, and for wine lovers as well thanks to a constant commitment to quality. The care and attention constantly shown in the vineyards and in the cellars have been the stimulus for constant innovation and for a constant confrontation of results with native and international grape varieties, creating wines which are different in character but distinguished by the same artisan style, fruit of an unbreakable link between vineyard, terroir, and the work of men.

Santa Cristina Rosso sinks its roots into the traditional of this daily work, it is a wine capable of well expressing a Tuscan typically which embodies softness, envelopment, and pleasure in drinking.

Tasting notes

The 2018 Santa Cristina Rosso shows a full red color with purplish highlights. The nose, pleasurable and intense, offers fruity notes of cherries, blackberries, and plums fused with aromas of vanilla and coffee. The palate is supple, enveloping, and full of fruit on the finish and aftertaste.

Awards

Wine Spectator – Top 10 Elegant Reds 2017 – Santa Cristina IGT 2015

Wine Spectator – 90/100 – Santa Cristina IGT 2016

James Suckling – 90/100 – Santa Cristina IGT 2015