



## SANTA CRISTINA BIANCO 2018



### Category

Umbria IGT (Typical Geographical Indication )

### Vintage

2019

### Climate

Overall, winter weather was mild and sunny while spring was marked by lower than average temperatures and frequent rainfall. These climatic conditions persisted up until the end of May and caused a delay in the vines' growth cycle of about 10 days compared to previous years. The months of June, July and August were hot and dry, uninterrupted by major heat spikes. Temperature swings between day and night allowed the vines to develop healthy clusters rich in aromatic compounds. Harvesting operations for Grechetto and Procanico began in the second half of September, just a few days earlier than past harvests.

### Fermentation and Aging

Procanico and Grechetto grapes were fermented separately based on the ripeness of each individual grape variety. The grapes were destemmed and gently pressed. The must was chilled to a controlled temperature of 10 °C (50 °F) to favor a natural settling of the impurities. The wine was then transferred into stainless steel tanks where alcoholic fermentation occurred at a temperature that did not exceed 17 °C (63 °F). Aging took place in stainless steel tanks at a constant temperature of 10 °C (50 °F) up until bottling.

### Alcohol

11,5° 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, 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 Bianco originates from vineyards in Umbria, a region historically acclaimed for the production of fine white wines and is remarkable for its soft and pleasant palate with excellent freshness.

### Tasting notes

Santa Cristina Bianco is straw yellow in color. On the nose intense fruity aromas of apricots, Golden apples and canned peaches blend with notes of candied fruit. Its palate is well-balanced, flavorful, fresh and supple with a fruity finish that brings back aromas perceived on the nose.