



SANTA CRISTINA CIPRESSETO

Category

Toscana – IGT (Typical Geographical Indication)

Vintage

2020

Climate

The 2020 growing season saw very little rainfall during the winter months. Bud break began at the end of March despite cold daytime temperatures while flowering occurred normally at the end of May. The month of June was defined by rain showers and mild temperatures. Summer trends were dry and cool with the exception of several heat spikes during the month of August. Rain showers at the end of August provided just the right conditions for optimal completion of the ripening phase. Harvesting operations for Santa Cristina Cipresseto began at the end of August and was completed the first week of October.

Vinification

Harvested grapes were destemmed and crushed, and then were gently pressed. The must was chilled to a temperature of 10 °C (50 °F) to favor natural settling and enhance clarity. After 48 hours, the must was transferred to stainless steel tanks where alcoholic fermentation took place at a controlled temperature that did not exceed 15 °C (59 °F). The wine was aged in temperature controlled stainless steel tanks at 10 °C (50 °F) to preserve the wine's aromatic profile up until bottling.

Alcohol

11,5°

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 70 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. Cipresseto is a rosé wine that is as delicate and harmonious as the Tuscan hillsides lined with rows of magnificent cypress trees. Its name and label both celebrate its completely Tuscan character.

Tasting Notes

Cipresseto is pale pink in color. On the nose, notes of wild strawberries, raspberries, orange zest and pineapple combine to form its fresh aromatic bouquet. On the palate it is soft, full-bodied, well-balanced with a mineral finish.



