



FATTORIA LE MAESTRELLE TOSCANA IGT



Category

Toscana – IGT (Typical Geographical Indication)

Vintage

2018

Climate

The 2018 season started off with mild temperatures and frequent precipitation that guaranteed excellent groundwater reserves. The month of July brought sunny weather uninterrupted by extreme temperatures. Occasional rain showers characterized the last half of August followed by September weather that was hot and sunny. Harvesting operations were right on schedule starting with Merlot and Syrah during the last half of September and continued with Sangiovese up until the beginning of October.

Winemaking

The grapes were picked at different times and fermented separately based on the individual grape variety. This process allowed us to perform fermentation and maceration operations specifically for each grape variety to enhance aromatic compounds and extract soft tannins. Fermentation temperatures never exceeded 25 °C (77 °F) and gentle pump-overs were performed. Malolactic fermentation was completed by the end of October and the wine was transferred in part into barriques and in part into stainless steel vats and left to age. Santa Cristina Fattoria Le Maestrelle was bottled starting mid-October 2019.

Alcohol

13,5° vol.

History

The ancient town of Cortona rises on a high hill not far from the cities of Siena and Perugia. On one side the wide plain, on the other side the hill and its hamlet. This is the view which can be enjoyed from the Santa Cristina cellars, constructed in 2006 to confirm and renew the tradition of the wine of the same name, first produced in the year 1946. Over time, Santa Cristina has become a reference point for connoisseurs, and not merely these consumers, thanks a constant commitment to high quality. The care and attention always given to both the vineyard work and the work in the cellar have been the stimulus for constant innovation and for measuring professional work and capacities with both native and international grape varieties. The result has been the creation of a family of wines, all different from one another but distinguished by the same artisan style, fruit of the indissoluble link between the vineyard, the *terroir*, and human contributions and input. Fattoria Le Maestrelle is a modern red wine with much personality, capable of recounting and making well evident its strong ties to the territory in which it is produced, the Tuscan region of central Italy, with a contemporary style.

Tasting notes

Fattoria Le Maestrelle is ruby red with purplish hues. It's intense and complex on the nose with notes of vanilla and coffee in perfect balance with aromas of mint and cocoa typical of Merlot and red fruits characteristic of Sangiovese and Syrah. Its palate is balanced, savory and supple with a complex finish that reflects initial aromatic notes.