

SANTA CRISTINA



SANTA CRISTINA FATTORIA LE MAESTRELLE

Classification
Toscana – IGT

Vintage
2020

Climate

Very limited rainfall during the winter months marked the beginning of the 2020 growing season. Bud break started at the end of March when daytime temperatures were chilly, while flowering took place right on schedule at the end of May. The month of June brought rain and mild temperatures and was followed by a dry summer with cool temperatures, the only exception was in August when the area was affected by several heat spikes. Rain showers at the end of August allowed the grapes to achieve optimal ripeness.

Harvesting operations followed the same timetable as 2019, beginning the second half of September with Merlot, continuing with Syrah, and was completed mid-October with Sangiovese.

Vinification and aging

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 soft tannins. Fermentation temperatures never exceeded 25° C (77° F) and pump-overs were performed to guarantee a gentle extraction of delicate, supple tannins. After malolactic fermentation was completed at the end of October, the wine was left to age until late spring. Fattoria Le Maestrelle was bottled at the beginning of August 2021.

Alcohol content
14% 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.

Fattoria Le Maestrelle is a modern red wine with a distinctive personality that expresses a strong connection with its native Tuscan territory in a contemporary interpretation.

Tasting notes

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Fattoria Le Maestrelle is ruby red in color with purplish hues. Its intense and complex nose offers notes of ripe red fruit well integrated with notes of juniper berries, mint, vanilla and coffee. On the palate it is well-balanced, supple, savory with a complex finish that brings back aromas perceived on the nose.