



CAMPOGRANDE

Classification

Orvieto DOC Classico

Vintage

2021

Climate

The 2021 growing season began with relatively cold weather during the winter months lengthening the vines' dormancy phase that caused a delay in the growth cycle starting from bud break, which occurred two weeks later than seasonal averages. May was defined by cool temperatures and limited precipitation. The summer months brought beautiful sunny days and beneficial temperature swings between day and night that allowed the vines to catch up, at least in part, to a normal pace and begin an optimal ripening phase.

Harvesting activities began the last week of September and continued up until the first week of October, ten days later than the 2020 harvest.

Vinification and aging

Procanico and Grechetto grape varieties were harvested separately, brought to the cellars for destemming and then gently pressed. The must was chilled to a temperature of 10 °C (50 °F) to favor natural clarification. The must was then transferred into temperature controlled stainless steel tanks where alcoholic fermentation took place at a temperature that did not exceed 18 °C (64 °F). The wine was aged in stainless steel tanks at a controlled temperature of 10 °C (50 °F) up until bottling.

Alcohol content

12 % by Vol.

Historical data

The historic town of Cortona sits high on a Tuscan hillside not too far from Siena and Perugia. On one side, a vast plain extends in the distance while on the other side the medieval village is set in the hillside. 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 continual commitment to achieving the finest quality. Our diligent vineyard practices and cellar operations have always given us the drive to continue with innovation and research in exploring indigenous as well as international grape varieties. Our wines are original yet highly distinguishable for their unmistakable artisanal style, the result of a strong connection between the vineyards, terroir and man's perseverance and passion.

Campogrande is crafted from the vineyards in Orvieto's historical area in the Orvieto Classico DOC appellation, in Umbria, and interprets the elegance and typicity of this region widely acclaimed for the production of fine white wines.

Tasting notes

Campogrande 2021 is straw yellow in color. Its intense nose offers pleasant fruity sensations of bananas and pears that merge with delicate notes of citrus zest. The palate delivers freshness with a savory finish and fruity aftertaste.

