

SANTA CRISTINA



CASASOLE

Classification

Orvieto DOC Classico Amabile

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 in the Orvieto area 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, destemmed and gently pressed. The must was chilled to a temperature of 10 °C (50 °F) to favor natural clarification. Alcoholic fermentation, conducted in temperature controlled stainless steel tanks at a temperature that did not exceed 18 °C (64 °F), was abruptly halted by sharply dropping the temperature (up to 0 °C) to retain natural residual sugars. Casasole was then filtered and aged at a low temperature up until bottling.

Alcohol content

10% by Vol.

Residual sugars

35 g/l.

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. Casasole is an expression of Orvieto's classic winemaking traditions; wines from this papal city were sent to ecclesiastical dignitaries and noblemen in Rome. It differs from Orvieto Classico and Campogrande due to its light and natural residual sugars making it slightly sweet on the palate.

Tasting notes

Casasole is light straw yellow in color. Its nose offers fruity and floral aromas with hints of green apples and orange blossoms. The palate is slightly sweet sustained by excellent freshness that makes it extremely pleasing to drink.