

SANTA CRISTINA



CASASOLE

Classification

Orvieto DOC Classico Amabile

Vintage

2022

Climate

Dry and unseasonably warm winter and spring seasons marked the beginning of the 2022 growing season. The month of June brought drought conditions and several heat spikes that posed a challenge in the vineyards, yet the vines never showed particular signs of stress. Rain showers at the beginning of August revitalized vineyards ensuring perfect cluster development.

At harvest, the fruit was healthy, well-balanced with an excellent aromatic profile. The grape harvest began during the last half of September.

Vinification and aging

Procanico and Grechetto grape varieties were harvested, destemmed, and gently pressed. The must was chilled to a temperature of about 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

33 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 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 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 2022 is light straw yellow in color. The nose is fruity and floral with aromas of green apples and acacia blossoms. The palate is slightly sweet sustained by excellent freshness that makes it extremely pleasing to drink.