



## SANTA CRISTINA CHIANTI SUPERIORE

### Classification

Chianti Superiore DOCG

### Vintage

2019

### Climate

In 2019, vine development was influenced by spring weather that was initially dry and later became cool and rainy; these conditions caused a delay of the vines' vegetative growth cycle pushing flowering back two weeks behind seasonal averages. Summer weather was hot with well-distributed rainfall during the entire season. At harvest time, the grapes had a good balance between acidity and sugar levels and excellent aromatic potential thanks to significant variations between day and nighttime temperatures during the final weeks of ripening. Harvesting took place about ten days later than in 2018; international varieties were picked first starting in mid to late September and wrapped up with Sangiovese that was harvested up until mid-October.

### Vinification and aging

Harvested grapes were brought to the cellar where two distinct fermentation processes were performed; part of the grapes underwent maceration on the skins for 7-8 days at a maximum temperature of 25 °C (77 °F) to enhance the extraction of soft tannins and preserve fruity aromas. The other more substantial part underwent longer maceration, 10-12 days, at a temperature of 30 °C (86 °F) with gentle pump overs to increase the intensity of the grapes' flavor profile. Malolactic fermentation took place in the month of November and the wine was then aged in stainless steel vats. Chianti Superiore Santa Cristina was bottled starting mid-April 2021.

### Alcohol content

13.50 % 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 60 years after its first vintage in 1946. 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.

Santa Cristina Chianti Superiore is crafted in an appellation that boasts almost a century of history; it is a wine with soft velvety tannins and a refreshing palate that is profoundly connected to the territory where it is produced.

### Tasting notes

Chianti Superiore Santa Cristina is ruby red with purplish highlights. On the nose it is rich with fruity notes of morello cherries, aromatic herbs and balsamic sensations. Its palate is soft, mouth filling with velvety tannins and a long savory finish.