



SANTA CRISTINA WHITE

Classification

Umbria IGT

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 of Procanico and Grechetto grape varieties for Santa Cristina White began at the end of September and continued up until the first week of October, ten days later than the 2020 harvest.

Vinification and aging

Grapes harvested to produce Santa Cristina White were fermented separately based on the maturity of each individual grape variety. The grapes were destemmed and gently pressed. The must was chilled to a controlled temperature of 10 °C (50 °F) to favor natural clarification. The wine was then transferred into stainless steel tanks where alcoholic fermentation took place at a temperature that did not exceed 17 °C (63 °F). The wine was kept at a constant temperature of 10 °C (50 °F) up until bottling which began in January 2022.

Alcohol content

12 % 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, more than 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. Santa Cristina Bianco originates from vineyards in Umbria, a region historically acclaimed for the production of fine white wines and is remarkable for its soft and pleasant palate with excellent freshness.

Tasting notes

Santa Cristina White is straw yellow in color. The nose offers intense notes of fruit, pears, bananas and yellow peaches. Its palate is well-balanced, smooth, and savory with crisp freshness and a fruity aftertaste that bring back aromas perceived on the nose.