



SANTA CRISTINA VERMENTINO

Classification

Toscana Vermentino IGT

Vintage

2020

Climate

The 2020 growing season began with mild winter weather and abundant rainfall that replenished groundwater resources beneficial for the onset of the vines' vegetative cycle. Initially, spring was cool, but temperatures soon reached seasonal averages prompting normal flowering and fruit set. Summer months were hot and dry providing ideal conditions for normal vine growth and optimal development and ripening of the berries.

Harvesting activities took place between the second and third weeks of September.

Vinification and aging

Vermentino grapes were destemmed, crushed and gently pressed. The must was chilled to a temperature of 10 °C (50 °F) to favor natural settling and clarification; it was then transferred into stainless steel vats where alcoholic fermentation took place at a temperature that did not exceed 17 °C (63 °F). The wine was aged in stainless steel tanks at a controlled temperature of 10 °C (50 °F) up until bottling which began at the beginning of spring 2021.

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, 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 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 Vermentino was crafted to highlight this historical and traditional Tuscan grape variety in a very pleasant wine with a fresh, mineral character.

Tasting notes

Santa Cristina Vermentino is straw yellow in color. On the nose intense floral notes of jasmine are in perfect harmony with hints of banana and melon. Its palate is well balanced and savory with excellent freshness and mineral notes.