



## VIN SANTO SANTA CRISTINA

### Classification

Vin Santo della Valdichiana Toscana DOC

### Vintage

2018

### Climate

The first half of the 2018 growing season was defined by mild temperatures and repeated rain showers that provided generous groundwater resources. In April, vine development was slightly behind schedule but caught up to a normal pace during bud break and the following phases of flowering and fruit set thanks to abundant water reserves in the vineyards and normal stable temperatures. The arrival of July brought sunny skies and warm weather without any extreme heat events. Scattered rain showers at the end of August gave way to hot sunny weather in September.

The grape harvest began at the beginning of September with Malvasia and was completed within a ten-day timeframe with Trebbiano Toscano.

### Vinification and aging

The grapes were harvested directly into drying crates, a method that preserves whole healthy berries and avoids damaging the fruit. The desiccating process lasted several months in which the grapes achieved elevated natural sugar concentration levels. The dried berries were then gently pressed, and the free run wine was transferred directly into oak casks where alcoholic fermentation took place. Fermentation came to a halt naturally when the wine reached 14° alcohol level, preserving natural residual sugars. Fermentation was initiated using mainly older starter cultures (madre) from Valdichiana and other specifically selected yeasts. Vin Santo Santa Cristina was aged for several years and then bottled in autumn 2021.

### Alcohol content

14% 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.

Vin Santo is a historic Tuscan sweet wine served on holidays, important occasions and shared at convivial gatherings. The grapes are left to dry for months, as tradition dictates, then gently pressed. Fermentation and aging take place over a period of at least 2 years in small oak casks resulting in a dessert wine with natural residual sugars.

### Tasting notes

Vin Santo Santa Cristina is an intense yellow color with amber highlights. The nose offers typical of pastry shop aromas; raisins, apricots and candied fruit and hints of amaretto cookies. Its palate is full bodied and supple with hints of apricots packed in syrup. Its finish is pleasant and well-balanced.

