



VIN SANTO SANTA CRISTINA

Classification

Vin Santo della Valdichiana Toscana DOC

Vintage

2019

Climate

Spring began with rather dry conditions while the second part of the season saw cool temperatures and rain showers that slowed down vine growth and development by about two weeks compared to seasonal averages. Overall, summer was hot with well distributed rainfall throughout the season. Harvested grapes had an excellent balance between sugar levels and acidity together with exceptional aromatic potential thanks to significant temperature swings between day and night during the final weeks of ripening. The grape harvest began mid-September with Malvasia, several days later compared to 2018, and was completed within fifteen days 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 ensuing desiccating process, which lasted until February 2020, resulted in grapes with elevated and natural sugar concentration levels, and then the berries were gently pressed. The free run juice was transferred directly into oak casks where alcoholic fermentation took place. Fermentation came to a halt naturally when the wine reached 13.5° 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 2022.

Alcohol content

13.5% 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 intense yellow in color with amber highlights. Complex on the nose, it presents distinctive notes of dried apples, raisins, apricots, and hints of amaretto. The palate is full bodied and supple, reminiscent of fruit syrup. This wine is delicately sweet, approachable with excellent freshness and a pleasing well-balanced finish.