

SANTA CRISTINA



CAMPOGRANDE



Classification

Orvieto DOC Classico

Vintage

2022

Climate

Dry and unseasonably warm winter and spring seasons marked the beginning of the 2022 growing season. The month of June brought drought conditions and several heat spikes that posed a challenge in the vineyards, yet the vines never showed particular signs of stress. Rain showers at the beginning of August revitalized vineyards ensuring perfect cluster development. At harvest, the fruit was healthy, well-balanced with an excellent aromatic profile. The grape harvest began during the last half of September.

Vinification and aging

Procanico and Grechetto grape varieties were harvested separately, brought to the cellars for destemming and then gently pressed. The must was chilled to a temperature of 10 °C (50 °F) to favor natural clarification. The must was then transferred into temperature controlled stainless steel tanks where alcoholic fermentation took place at a temperature that did not exceed 18 °C (64 °F). The wine was aged in stainless steel tanks at a controlled temperature of 10 °C (50 °F) up until bottling.

Alcohol content

12 % 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 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 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.

Campogrande is crafted from the vineyards in Orvieto's historical area in the Orvieto Classico DOC appellation, in Umbria, and interprets the elegance and typicity of this region widely acclaimed for the production of fine white wines.

Tasting notes

Campogrande 2022 is straw yellow in color. The nose is intense with pleasant fruity notes of tropical fruit and peaches together with delicate floral hints of chamomile. The palate is fresh, savory, and supple. The finish delivers an aftertaste that echoes fruity notes perceived on the nose.