



SANTA CRISTINA FATTORIA LE MAESTRELLE

Classification

Toscana – IGT

Vintage

2021

Climate

The 2021 growing season began with a rainy winter season abundantly replenishing groundwater reserves for the upcoming months. Budbreak took place at the end of March, slightly later compared to 2020. The last half of April brought cooler temperatures that slowed down vine growth. Flowering took place during the last half of May which was about 10 days later than last year. The following weeks delivered hot, dry weather that boosted vegetative growth allowing the vines to make up for lost time. The month of August was hot and was accompanied by optimal day/night temperature swings, perfect conditions for the beginning of the ripening process. At harvest time, the grapes were whole, healthy, and well-balanced.

The grape harvest began during the second half of September with Merlot, continued with Syrah, and was completed at the beginning of October with Sangiovese.

Vinification and aging

The grapes were picked at different times and fermented separately based on the individual grape variety. This process allowed us to perform fermentation and maceration operations specifically for each grape variety to enhance aromatic compounds and soft tannins. Fermentation temperatures never exceeded 25° C (77° F) and pump-overs were performed to guarantee a gentle extraction of delicate, supple tannins. After malolactic fermentation was completed by the end of November, the wine was left to age until late spring. Fattoria Le Maestrelle was bottled mid-July 2022.

Alcohol content

14.5% 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.



Fattoria Le Maestrelle is a modern red wine with a distinctive personality that expresses a strong connection with its native Tuscan territory in a contemporary interpretation.

Tasting notes

Fattoria Le Maestrelle is ruby red in color with violet hues. Aromas of red fruit, blackberries and plums are dominant on the nose, softly merging with notes of balsamic, coffee and cocoa. Velvety tannins and excellent freshness on the palate sustain the long savory finish that is redolent of aromas perceived on the nose.