



SANTA CRISTINA FATTORIA LE MAESTRELLE

Classification
Toscana – IGT

Vintage
2022

Climate

Mild winter weather and limited rainfall marked the beginning of the 2022 growing season. The buds began to emerge at the beginning of April, a few days later than 2021 due to cooler temperatures. The month of May brought beautiful sunny skies and higher than average temperatures that accelerated vine growth and triggered early flowering which took place during the final half of the month. Overall, hot and dry conditions persisted throughout the summer season with intermittent rain showers during the last half of August that allowed the grapes to progress and begin an optimal ripening phase.

Timing of the grape harvest was similar to 2021; it began the second week of September with Merlot, continued with Syrah and was completed by the end of September with Sangiovese.

Vinification and aging

The grapes were picked in progressive stages and fermented separately based on the individual grape variety. This process made it possible to implement specific fermentation and maceration techniques to each variety to enhance aromatic compounds and achieve supple 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 starting at the end of May 2023.

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.

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. The nose presents floral and fruity notes of cherries and violets in perfect harmony with hints of vanilla, chocolate and mint. On the palate, velvety tannins are sustained by outstanding freshness imparting a long savory finish. A persistent aftertaste echoes sweet impressions perceived on the nose.