



SANTA CRISTINA BIANCO

Classification

Umbria IGT

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 harvest of Procanico and Grechetto grapes for Santa Cristina Bianco began around September 21st and continued up until the end of the month, slightly earlier than 2021.

Vinification and aging

Grapes harvested to produce Santa Cristina Bianco were fermented separately based on the maturity of each individual grape variety. The grapes were destemmed and gently pressed. The must was chilled to a controlled temperature of 10 °C (50 °F) to favor natural clarification. The wine was then transferred into stainless steel tanks where alcoholic fermentation took place at a temperature that did not exceed 17 °C (63 °F). The wine was kept at a constant temperature of 10 °C (50 °F) up until bottling which began in January 2023.

Alcohol content

12 % 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, more than 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. Santa Cristina Bianco originates from vineyards in Umbria, a region historically acclaimed for the production of fine white wines and is remarkable for its soft and pleasant palate with excellent freshness.

Tasting notes

Santa Cristina Bianco is straw yellow in color. The nose presents notes of tropical fruit and hints of citrus fruit, lemon zest and orange blossoms. The palate is well-balanced, soft, and fresh with pleasing mineral notes. The finish closes with a fruity aftertaste that brings back aromas perceived on the nose.