

SANTA CRISTINA



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Classification

Toscana - Indicazione Geografica Tipica

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.

Timing of the harvest was similar to 2020 beginning the second week of September with Merlot, continued with Syrah and Petit Verdot, and was completed with Sangiovese and Cabernet mid-October.

Vinification and aging

Each grape variety was fermented separately. After the grapes were destemmed and gently crushed, the must was transferred into stainless steel vats where alcoholic fermentation took place at a temperature that did not exceed 25°C (77 °F) and maceration on the skins lasted for approximately one week. Malolactic fermentation was completed by fall for all grape varieties and the wine was aged for several months. The wine was bottled starting July 2022.

Alcohol content

14 % 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. Santa Cristina Rosso is deeply rooted in traditions and everyday life, a wine that is able to express Tuscan typicity in a soft, enveloping and hospitable style.

Tasting notes

Santa Cristina 2021 is deep red with violet reflections. Fruity and floral aromas dominate the nose, notes of black cherries and violets are well-balanced with hints of cocoa and coffee. The palate is mouth filling, supple with a fruity aftertaste. A pleasantly easy to drink wine.

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