



SANTA CRISTINA

Category

Toscana – Indicazione Geografica Tipica (Typical Geographical Indication)

Vintage 2019

Climate

A relatively dry beginning of spring was followed by a rainy second half with cooler temperatures that slowed down vine growth by about two weeks compared to seasonal averages. Summer was hot with rain showers that were well distributed throughout the season. At harvest time, the grapes had an excellent balance between sugar levels and acidity and great aromatic potential due to significant temperature fluctuations between day and night during the final weeks of ripening. Harvesting activities began about 10 days later than last year. Picking began with Merlot on September 20 , continued with Syrah and was completed by mid-October with Cabernet and Sangiovese.

Fermentation and Aging

Each grape variety was fermented separately. After the grapes were destemmed and gently crushed, maceration on the skins took place in stainless steel vats over a period of approximately one week. During this phase, the wine completed alcoholic fermentation at a controlled temperature that did not exceed 25°C (77 °F). Malolactic fermentation was completed by fall and the wine was aged for about 4 months. The wine was bottled as of May 2020.

High on a Tuscan hillside, not far from Siena and Perugia, sits the historic town of Cortona. A

Alcohol

13° by Vol.

Historical data

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 70 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 2019 is ruby red in color with purplish hues. Its nose offers pleasant, intense fruity aromas of cherries and floral notes of violets that merge with notes of vanilla and coffee. On the palate it is supple and mouth filling with a fruity aftertaste.

Awards

Wine Spectator – Top 10 Elegant Reds 2017 – Santa Cristina IGT 2015

Wine Spectator - 90/100 - Santa Cristina IGT 2016

James Suckling – 90/100 – Santa Cristina IGT 2015