



GIARDINO

Classification
Toscana – IGT

Vintage
2022

Climate

The beginning of the 2022 growing season was defined by mild winter weather with little rainfall. The buds began to emerge at the beginning of April, several days later compared to 2021, caused by cooler temperatures. The month of May brought beautiful sunny skies and hot weather with 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 ripen. Harvesting activities began the last week of August, earlier compared to 2021.

Vinification and aging

A portion of the harvested grapes were destemmed, crushed, and very gently pressed to obtain a light-colored must. The other portion was destemmed and crushed and left to macerate for several hours in stainless steel tanks to best extract varietal aromas from the skins. The resulting must was chilled to a temperature of 10 °C (50 °F) to favor natural clarification. After 48 hours, the wine was transferred into stainless steel vats where alcoholic fermentation took place at a temperature that did not exceed 15 °C (59 °F). Giardino was aged in stainless steel tanks at a constant temperature of 10 °C (50 °F) to preserve aromatic compounds.

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, 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.

Giardino Rosé expresses the Tuscan countryside and its origins with delicate, graceful, and refined aromas and flavors. Its name celebrates its floral nature.

Tasting notes

Giardino 2022 is peach blossom pink in color. The nose is intriguing and pleasant presenting impressive fruity notes of pomegranates, pink grapefruits, wild strawberries, green apples, and pears. The palate is defined by excellent freshness and a pleasant supple body. The finish echoes the fruity aromas perceived on the nose.

