



SANTA CRISTINA VERMENTINO

Classification

Toscana Vermentino 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 temperatures that made up for lost time 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.

Harvesting activities began the last week of August in earlier ripening vineyards and was completed in the last half of September in those vineyards with later ripening fruit.

Vinification and aging

Freshly harvested Vermentino grapes were destemmed, crushed, and gently pressed. The must was chilled to a temperature of 10 °C (50 °F) to favor natural settling and clarification. It was then transferred into stainless steel vats where alcoholic fermentation took place at a temperature that did not exceed 17 °C (63 °F). The wine was aged in stainless steel tanks at a controlled temperature of 10 °C (50 °F) up until bottling which took place at the end of February 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, 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 Vermentino was crafted to highlight this historical and traditional Tuscan grape variety in a very pleasant wine with a fresh, mineral character.

Tasting notes

Santa Cristina Vermentino is straw yellow in color with light green hues. The nose expresses intense yet delicate aromas of tropical fruit; pineapples, mangoes, and bananas, followed by hints of citrus fruit, bell peppers and mint. The palate is well balanced with crisp freshness and savory notes. The finish echoes aromas perceived on the nose.

