Toscano Vermentino IGT, Santa Cristina

Tuscany / Umbria, Italy

Product code	AI83ZZWC
Grapes	Vermentino
Country	ITALY
ABV%	14
Case Size	6
Closure Style	Cork
Producer	Santa Cristina
Vintage	2025

Vegetarian

Producer

Based in Cortona, not far from Siena, Santa Cristina winery has been producing traditional chianti styles for earlier drinking since 1946. Softer extraction and more fruit driven wines, means these offer great value and approachability early on. The focus of the estate has always been to produce wines that show the link between the vineyard, terroir and man's work. Their continued focus is to preserve the quality and accessibility of the wines from this estate.

Tasting Notes

Santa Cristina Vermentino is straw yellow in color. On the nose intense floral notes of jasmine are in perfect harmony with hints of banana and melon. Its palate is well balanced and savory with excellent freshness and mineral notes.

Viticulture

This Cortona estate dates back to very ancient times with the town being one of the most influential Etruscan settlements of its time and that dominated the fertile Chiana valley. From its altitude of 585 meters above sea level, Cortona's geological origins can essentially be ascribed to the early Miocene, the late Pliocene, and the Miocene eras. The territory is complex with sandstone, shale, and marl and deposits of clay, and scree. There is some limestone too which offers excellent balance with respect to its varying make-up of clay, silt, and coarse and fine sand.

Winemaking

CLIMATE The 2020 growing season began with mild winter weather and abundant rainfall that replenished groundwater resources beneficial for the onset of the vines' vegetative cycle. Initially, spring was cool, but temperatures soon reached seasonal averages prompting normal flowering and fruit set. Summer months were hot and dry providing ideal

conditions for normal vine growth and optimal development and ripening of the berries. Harvesting activities took place between the second and third weeks of September. FERMENTATION AND AGING 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 began at the beginning of spring 2021.