TINDAL
WINE MERCHANTS

Le Maestrelle, Toscana IGT, Santa Cristina

Tuscany / Umbria, Italy



Product code	AI76ZZRC
Grapes	Sangiovese
Country	ITALY
ABV%	14.5
Case Size	6
Closure Style	Cork
Producer	Santa Cristina
Vintage	2024

Vegetarian

SANTA CRISTINA

Producer

Created by the Antinori family in the 1940s, Santa Cristina was designed to offer approachable Tuscan wines rooted in regional identity. The range balances accessibility with tradition.

Tasting Notes

Tasting notes Fattoria Le Maestrelle is ruby red in color with violet hues. Aromas of red fruit, blackberries and plums are dominant on the nose, softly merging with notes of balsamic, coffee and cocoa. Velvety tannins and excellent freshness on the palate sustain the long savory finish that is redolent of aromas perceived on the nose.

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 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 wellbalanced. The grape harvest began during the second half of September with Merlot, continued with Syrah, and was completed at the beginning of October with Sangiovese. Vinification and aging The grapes were picked at different times and fermented separately based on the individual grape variety. This process allowed us to perform fermentation and maceration operations specifically for each grape variety to enhance aromatic compounds and soft tannins. Fermentation temperatures never exceeded 25° C (77° F) and pump-overs were performed to guarantee a gentle extraction of delicate, supple tannins. After malolactic fermentation was completed by the end of November, the wine was left to age until late spring. Fattoria Le Maestrelle was bottled mid-July 2022