

## Rosso, Toscano IGT, Santa Cristina

Tuscany / Umbria, Italy



<b>Product code</b>	AI8oZZRC
<b>Grapes</b>	Sangiovese
<b>Country</b>	ITALY
<b>ABV%</b>	14
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Santa Cristina
<b>Vintage</b>	2024



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

Tasting notes Santa Cristina 2021 is deep red with violet reflections. Fruity and floral aromas dominate the nose, notes of black cherries and violets are well-balanced with hints of cocoa and coffee. The palate is mouth filling, supple with a fruity aftertaste. A pleasantly easy to drink wine

### 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 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 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 2022.