

## Chianti Superiore, Santa Cristina

Tuscany / Umbria, Italy



<b>Product code</b>	AI82ZZRC
<b>Grapes</b>	Sangiovese
<b>Country</b>	ITALY
<b>ABV%</b>	13.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Santa Cristina
<b>Vintage</b>	2022



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** Chianti Superiore Santa Cristina is ruby red with purplish highlights. On the nose it is rich with fruity notes of morello cherries, aromatic herbs and balsamic sensations. Its palate is soft, mouth filling with velvety tannins and a long savory finish.

### 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

In 2021, vine development was influenced by spring weather that was initially dry and later became cool and rainy; these conditions caused a delay of the vines' vegetative growth cycle pushing flowering back two weeks behind seasonal averages. Summer weather was hot with well-distributed rainfall



during the entire season. At harvest time, the grapes had a good balance between acidity and sugar levels and excellent aromatic potential thanks to significant variations between day and nighttime temperatures during the final weeks of ripening. Harvesting took place about ten days later than in 2019; international varieties were picked first starting in mid to late September and wrapped up with Sangiovese that was harvested up until mid-October. FERMENTATION AND AGING In 2021, vine development was influenced by spring weather that was initially dry and later became cool and rainy; these conditions caused a delay of the vines' vegetative growth cycle pushing flowering back two weeks behind seasonal averages. Summer weather was hot with well-distributed rainfall during the entire season. At harvest time, the grapes had a good balance between acidity and sugar levels and excellent aromatic potential thanks to significant variations between day and nighttime temperatures during the final weeks of ripening. Harvesting took place about ten days later than in 2018; international varieties were picked first starting in mid to late September and wrapped up with Sangiovese that was harvested up until mid-October.

## Awards

Wine Spectator 90