

SANTA CRISTINA ROSSO IGT 2020

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 2020.

TASTING NOTES

Harvesting activities began about 10 days later than last year. Picking began with Merlot on September 20th, continued with Syrah and was completed by mid-October with Cabernet and Sangiovese.

AWARDS

