



## SANTA CRISTINA BIANCO



### Classification

Umbria IGT

### Vintage

2023

### Climate

The 2023 growing season was defined by generous rainfall right as the buds began to break dormancy. The month of April brought some cold spells that slowed down vine growth. May introduced wet rainy weather that delayed flowering, which began mid-June.

Overall, July and August were hot and dry, conditions that ensured good cluster development. The vines caught up to a normal pace in the growing season thanks to recharged groundwater reservoirs during spring. The grape harvest got underway 5-7 days later than average and began at the end of September. Harvested fruit was perfectly healthy, at peak ripeness with optimal acidity and an excellent aromatic profile.

### Vinification and aging

Grapes harvested to produce Santa Cristina Bianco were fermented separately based on the maturity of each individual grape variety. The grapes were destemmed and gently pressed. The must was chilled to a controlled temperature of 10 °C (50 °F) to favor natural clarification. The wine was then transferred into stainless steel tanks where alcoholic fermentation took place at a temperature that did not exceed 17 °C (63 °F) and was kept at a constant temperature of 10 °C (50 °F) up until bottling which began in January 2024.

### Alcohol content

12 % by Vol.

### Historical data

High on a Tuscan hillside, not far from Siena and Perugia, sits the historic town of Cortona. A vast plain extends on one side and on the other, the hill and village. This is the captivating panorama surrounding the Santa Cristina winery, established in 2006 to strengthen and renew the tradition of crafting its eponymous wine, more than 60 years after its first vintage. Over time, Santa Cristina has become a reference point for winemaking experts as well as wine enthusiasts due to our commitment to achieving quality. The diligent care taken in vineyards and cellar management have always been our incentive to continue with innovation and research in exploring indigenous as well as international grape varieties. The resulting family of wines are different yet highly distinguishable for their unmistakable artisanal style, proof of the enduring connection between vineyards, terroir, and man's dedication to the land. Santa Cristina Bianco originates from vineyards in Umbria, a region historically acclaimed for the production of fine white wines and is remarkable for its soft and pleasant palate with excellent freshness.

### Tasting notes

Santa Cristina Bianco is straw yellow in color. The nose reveals floral and fruity notes of pears, pineapples, and orange blossoms. The palate is well-balanced, fresh, and slightly soft. The wine closes with a fruity aftertaste that echoes aromas perceived on the nose.