Stampa questo prodotto Chiudi



# Santa Cristina Umbria IGT 2012

**Classification:** Umbria IGT. **Alcohol by volume:** 11,5% vol. **Grape varieties:** Prevalently Grechetto and Procanico.

### Note degustative:

A light straw yellow in color, the wine shows intense and floral aromas reminiscent of lilac and jasmine. Soft on the palate, it is light and easy drinking as well.

## **Climate:**

2012 can be defined as the very driest of recent vintages. After a rainless and very cold winter, little in the way of significant precipitation occurred. Spring bud break was favored by mild temperatures, with the exception of a few days around Easter when very low temperatures threatened significant frost damage. From June on, the entire summer was marked, unusually, by very high temperatures and a total absence of rainfall. During the last week of August, fortunately, a summer storm dropped a half an inch of rain, refreshing the air and allowed the late-ripening varieties typical of Orvieto to ripen properly and conserve freshness and aroma. The adverse climatic conditions led to a loss of production caused by later of water, more felt in areas where drop by drop irrigation was not possible. The dry climate, however, led to a minimal use of sprays against vine diseases and, consequently, a viticulture with lessened environmental impact.

### Vinification:

After destemming and a soft pressing, the must was chilled to  $50^{\circ}$  Fahrenheit ( $10^{\circ}$  centigrade) to favor a natural settling of impurities. The must went into temperaturecontrolled stainless steel tanks where it fermented at peak temperatures of  $64^{\circ}$  Fahrenheit ( $18^{\circ}$  centigrade). The wine was then stored at  $50^{\circ}$  Fahrenheit ( $10^{\circ}$  centigrade). The preparation for bottling (at  $11.5^{\circ}$ ), carried out in small lots, enabled the wine to remain crisp and fragrant.

## History:

The "classic" Santa Cristina, first produced in 1946, has found its "home" in the Santa Cristina cellars in Cortona, the heart of Tuscany. The line, since 2009, has expanded to include a Santa Cristina white and a Santa Cristina rosé. Great care in the vineyard first, and then in cellars, have made Santa Cristina a reference point name for both connoisseurs and for simple lovers of well made, pleasurable wine.

