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## Santa Cristina Chianti DOCG Superiore 2011

**Classification:** Chianti DOCG Superiore

**Alcohol by volume:** 13 % vol.

**Grape varieties:** 95% Sangiovese, 5% Merlot

**Note degustative:**

Ruby red in color with purple highlights, the wine shows aromas of berries, particularly blueberries and raspberries along with red cherry fruit. The tasty flavors are supple and morbid in texture, and the finish and aftertaste recall the fruity notes of the palate.

**Climate:**

The 2011 vintage in Tuscany was characterized by a mild winter which led to early development and growth of the vines. Frequent rains during the flowering created certain difficulties for the bud set and, as a result, a smaller crop. Temperatures began to rise in mid-July and continued to do so until the beginning of October; ripening was precocious and picking began in early September for the Merlot and at the end of the month for the Sangiovese.

**Vinification:**

The two varieties were fermented separately and differently: the Merlot was given seven to eight days of skin contact at maximum temperatures around 25° centigrade (77° Fahrenheit) in order to maintain the fruitiness of the aromas, while the Sangiovese fermented on its skins for ten to twelve days at 30° centigrade (86° Fahrenheit) to give a wine of greater complexity. Aging, both in stainless steel and oak, lasted nine months. The wine, at 13° alcohol, was bottled in June of July 2012 and released two months later in September of the same year.

**History:**

