



## Santa Cristina



### Origin

Toscana - Indicazione Geografica Tipica

### Vintage

2008

### Grapes

90% Sangiovese, 10% Merlot

### Climate Vintage

After a winter which was characterized by average temperatures, spring presented itself with highly varying meteorological conditions which were characterized by low temperatures and frequent rains, and which continued until the end of June. The progression, and especially the lower temperatures, caused a delay in the flowering and fruit setting processes. Following the climatic conditions improved, remaining favorable for the entire summer. Consequently, maturation proceeded normally and the grape varieties got back on track according to their traditional ripening schedules: during the first ten days of September and beginning around the last ten days of September for Sangiovese. The harvesting process was completed within ten days of October.

### Vinification

After the process of destemming and gentle crushing, the grapes were macerated for approximately one week in stainless steel. During this phase, the wine completed alcoholic fermentation at temperatures never exceeding 25 degrees Celsius. The wine was then racked, thus being able to complete malolactic fermentation. It was aged in oak barrels for six months at the Santa Cristina Cortona, after which the wine was bottled in June. Alcohol: 13% vol.

### History

The first vintage of Santa Cristina, 1946, was made by Marchese Niccolò Antinori, father of Piero Antinori.

### Taste

The wine presents itself to the eye with a ruby red color tinged with violet hues. It has an intense aroma, with hints of pleasant floral notes. Being of good structure, the wine is well-rounded, harmonious, and rich on the palate. The finish is characterized by sweet tannins and a lingering taste of the fruit from which it was born.