



## TOSCANA IGT



### Climate:

The 2015 vintage was characterized by a warm and dry climate. The vines enjoyed a regular growing season thanks to the reserves of ground water accumulated during the winter and to the mild temperatures of these months.

From mid-July to the end of August high temperatures slowed the ripening process and allowed the crop to arrive at harvest time in a normal period, one in line with other years, and with proper ripeness levels as well. The picking began during the first week in September with the Merlot and Syrah and then continued, terminating with the late-ripening varieties, Sangiovese and Cabernet, in early October.

### Fermentation and Aging

The grapes were fermented in different time periods as the individual grape varieties were picked. After destemming and a soft pressing, the must was macerated on its skins for approximately a week in stainless steel tanks. During this phase fermentation was completed at temperatures held to a maximum of 77° degrees Fahrenheit (25° centigrade). The wine was then racked and went through a complete malolactic fermentation by the end of the winter.

The aging phase, partly in oak and partly in stainless steel, then allowed the wine to be bottled beginning in mid-September of 2016.

Alcohol: 13°

### Historical data

The first vintage of Santa Cristina was produced by Marquis Niccolò Antinori, father of Piero Antinori, in 1946. Over time Santa Cristina has become a reference point for connoisseurs, and not merely these consumers, thanks to a constant commitment to high quality. The care and attention always given to both the vineyard work and the work in the cellar have been the stimulus for constant innovation and for measuring professional work and capacities with both native and international grape varieties. The result has been the creation of a family of wines, all different from one another, but distinguished by the same style, fruit of the indissoluble link between the vineyard, the *terroir*, and human contributions and input. Classic Santa Cristina has thus been joined by Santa Cristina Bianco, Santa Cristina Rosato, and Santa Cristina Le Mastrelle along with Campo Grande and Cipresseto. Together with the Santa Cristina extra-virgin olive oil, Donato, and the Santa Cristina Grappa, they represent a new step forward for a long and well established viticultural tradition.

### Tasting notes

Ruby red with purplish highlights in color, the wine presents fruity aromas of cherries and ripe red berry fruit well integrated with notes of black pepper and balsamic sensations of eucalyptus and mint. The palate is ample and supple, the finish and aftertaste fruity.