

SANTA CRISTINA



CAMPOGRANDE

Classification

Orvieto DOC Classico

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

Procanico and Grechetto grape varieties were harvested separately, brought to the cellars for destemming and then gently pressed. The must was chilled to a temperature of 10 °C (50 °F) to favor natural clarification. The must was then transferred into temperature controlled stainless steel tanks where alcoholic fermentation took place at a temperature that did not exceed 18 °C (64 °F). The wine was aged in stainless steel tanks at a controlled temperature of 10 °C (50 °F) up until bottling.

Alcohol content

12.5% by Vol.

Historical data

The historic town of Cortona sits high on a Tuscan hillside not too far from Siena and Perugia. On one side, a vast plain extends in the distance while on the other side the medieval village is set in the hillside. This is the captivating panorama surrounding the Santa Cristina Winery, established in 2006 to

strengthen and renew the tradition of crafting its eponymous wine over 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 continual commitment to achieving the finest quality. Our diligent vineyard practices and cellar operations have always given us the drive to continue with innovation and research in exploring indigenous as well as international grape varieties. Our wines are original yet highly distinguishable for their unmistakable artisanal style, the result of a strong connection between the vineyards, terroir and man's perseverance and passion.

Campo grande is crafted from the vineyards in Orvieto's historical area in the Orvieto Classico DOC appellation, in Umbria, and interprets the elegance and typicity of this region widely acclaimed for the production of fine white wines.

Tasting notes

Campo grande 2023 is a light straw yellow color. Aromas on the nose are intense with pleasant fruity notes of ripe Golden apples, apricots, and orange zest. The palate is fresh, pleasantly savory, and slightly supple. The finish offers an aftertaste that echoes fruity notes perceived on the nose.