

SANTA CRISTINA



CASASOLE

Classification

Orvieto DOC Classico Amabile

Vintage

2023

Climate

The 2023 growing season began with mild winter weather and limited rainfall. Spring was quite the opposite with cool temperatures and higher than average precipitation that replenished groundwater resources and slightly delayed budbreak and flowering.

Summer brought typical weather, the first half of the season saw occasional rain showers and then hot dry conditions began mid-July up lasting until the end of August. Optimal temperature swings between day and night began mid-August creating ideal conditions for a gradual even ripening phase. The harvest began at the end of September, about 5 to 7 days later than seasonal averages, with perfectly healthy, ripe fruit that presented optimal acidity and an outstanding aromatic profile.

Vinification and aging

Procanico and Grechetto grape varieties were harvested, destemmed, and gently pressed. The must was chilled to a temperature of about 10 °C (50 °F) to obtain natural clarification. Alcoholic fermentation, conducted in temperature controlled stainless steel tanks at a temperature that did not exceed 18 °C (64 °F), was abruptly halted by sharply dropping the temperature (up to 0 °C) to retain natural residual sugars. Casasole was then filtered and aged at a low temperature up until bottling, which began at the beginning of February 2024.

Alcohol content

10% by Vol.,

Sugars

38 g/l.

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. Casasole is an expression of Orvieto's classic winemaking traditions; wines from this papal city were sent to ecclesiastical dignitaries and noblemen in Rome. It differs from Orvieto Classico and Campogrande due to its light and natural residual sugars making it slightly sweet on the palate.

Tasting notes

Casasole 2023 is a light straw yellow color. The nose presents fruity aromas with notes of bananas and pears together with light hints of acacia blossoms. The palate is slightly sweet and defined by outstanding freshness that makes it extremely pleasing and easy to drink.