

Rubio 2021

TOSCANA IGT



Grape varieties

100% Sangiovese



Vineyard

Vineyard Nuova and vineyard Selva

Exposure

South/Southeast and South/Southwest

Training system

Spurred cordon

Density

7,000 vines/hectare (2,832 vines/acre)

Altitude

420 metres (1,378 feet) above sea level

Soil characteristic

Rich in calcium and clay

Planting dates

2000 – 2004

Yield

6300 kg/hectare



Harvest

Grapes are harvested by hand in small 17 kg crates during the second half of September

Fermentation

In tapered refrigerated stainless steel tanks

Length of fermentation

5/6 days

Ageing

10 months in stainless steel tanks, 4 months in bottle

Vinification

After careful selection of the bunches, soft pressing of the grapes and cryomaceration prior to fermentation

Fermentation temperature

28/30°C (82/86°F)

Malolactic fermentation

In stainless steel tanks



Alcohol content	Total acidity	Residual sugars	Dry extract	pH
13,82%	5,66 g/l	0,8 g/l	31,1 g/l	3,51



2021 will be remembered as a vintage of character, dynamic, unpredictable. It began with a mild winter, which led to an early budding, and continued with a rainy and cool spring, characterized by particularly cold days which led to a slowdown in the shoots growth. Despite April exceptional drops in temperature, San Polo vines have suffered in a limited way, thanks to the position of the vineyards which, located on a hill at an altitude of 400-450 meters, enjoy a constant breeze that maintains the vines dry and healthy, avoiding the danger of frost. The prolonged absence of rainfall in the period from May to the first half of July favored flowering and fruit set. The pre-closing phase of the bunch was anticipated, resulting in the formation of more sparse bunches. The summer, dry and drought, ended with a rainfall at the end of August which brought, in just two days, approximately 80mm of water, a precious gift from nature that has brought the water balance back to optimal levels.



Rubio has a brilliant ruby red colour with purple hues. Intensely fruity aromas, with notes of cherry, violet, and black currant, followed by spicy notes. Well structured and balanced, with pleasant tannins and great aromatic persistence. The sensations of berries and cherries, typical of the variety, give it great drinkability, in addition to considerable intensity and elegance.



This wine expresses all the radiance and directness of a Sangiovese from Montalcino counting on freshness; it is perfect by the glass, thanks to its versatility, and ideal for outdoor barbecues. Delicious when paired with various kinds of cold cuts, pasta, sausages and grilled meats, medium-aged cheeses such as the famous Tuscan pecorino. Excellent immediately, it does not fear brief cellar ageing. Serve at a temperature of 16° C (61° F).

