



# SAN POLO

MONTALCINO

## Rubio 2008

TOSCANA IGT



### Grape varieties

85% Sangiovese, 10% Merlot, 5% Cabernet Franc



### Vineyard

San Polo

### Exposure

South-South/East and South/South-West

### Training system

Spurred cordon

### Density

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

### Altitude

300- 450 mt s.l.m.

### 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

### Vinification

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

### Fermentation

In tapered refrigerated stainless steel tanks

### Fermentation temperature

28/30°C (82/86°F)

### Length of fermentation

5/6 days

### Malolactic fermentation

In stainless steel tanks

### Ageing

10 months in stainless steel tanks, 4 months in bottle



The 2008 harvest was carried out in ideal weather conditions. After a rather wet but not particularly cold winter, spring was quite normal, both in terms of temperatures and rainfall. Intervals of rain continued until mid-June, while higher temperatures in June and July alternated with cooler temperatures and further showers.



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.



cherry



strawberry



violet



raspberry



blackberry



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).



San Polo S.a.ar.l.

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