

## **Rubio 2009**

TOSCANA IGT



**Grape varieties** 

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



Vineyard

San Polo

Exposure

South-South/Eastand South/South-West

Training system Spurred cordon

Density

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



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

September

Fermentation

In tapered refrigerated stainless steel

10 months in stainless steel tanks, 4 months in bottle

tanks

Length of fermentation

5/6 days

Vinification

Altitude

300-450 mt s.l.m.

Rich in calcium and clay

Soil characteristic

6300 kg/hectare

Planting dates 2000 - 2004

After careful selection of the bunches, soft

pressing of the grapes and

cryomaceration prior to fermentation

Fermentation temperature

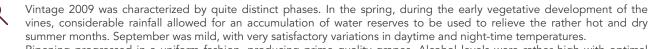
28/30°C (82/86°F)

Malolactic fermentation

In stainless steel tanks







Ripening progressed in a uniform fashion, producing prime quality grapes. Alcohol levels were rather high with optimal degrees of total acidity and extracts. The polyphenol content was substantial and qualitatively well balanced.



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.











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).