



Rubio 2009

TOSCANA IGT



Grape varieties

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



Vineyard

San Polo

Altitude

300- 450 mt s.l.m.

Exposure

South-South/East and South/South-West

Soil characteristic

Rich in calcium and clay

Training system

Spurred cordon

Planting dates

2000 – 2004

Density

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

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



Vintage 2009 was characterized by quite distinct phases. In the spring, during the early vegetative development of the vines, considerable rainfall allowed for an accumulation of water reserves to be used to relieve the rather hot and dry summer months. September was mild, with very satisfactory variations in daytime and night-time temperatures. 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.



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).

