

## Rubio 2010

TOSCANA IGT



**Grape varieties**

100% Sangiovese



**Vineyard**

San Polo

**Exposure**

South/Southeast and South/Southwest

**Training system**

Spurred cordon

**Density**

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

**Altitude**

300-450 metres (984-1,476 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

**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



In vintage 2010, the first phase of growth was accompanied by frequent rainfall, which continued until mid-June, with spring temperatures that were slightly below average. The next phase, starting from the last 10 days of June was very dry and hot. Rain then held off until the beginning of September. During September, daytime temperatures were stable while the nights were rather cool, providing the very favourable gap between day and night temperatures needed to foster ideal ripening. The various phases of vegetative development were rather late and slow, but steady and continuous and, from the last week of August onwards, the ripening of the grapes evolved perfectly. The wines produced in this vintage exhibit extraordinary characteristics for Sangiovese, in terms of both nose and palate, as well as composition. In addition to an excellent alcohol content, total polyphenols, anthocyanins and extracts are very high and rarely found in this grape varietal.



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.

Località Podernovi 161 – 53024 - Montalcino – Siena – Italia - Tel. 0577 835101

email: [info@poggiosanpolo.com](mailto:info@poggiosanpolo.com) web: [www.poggiosanpolo.com](http://www.poggiosanpolo.com)