

Rubio 2010

TOSCANA IGT



Grape varieties

100% Sangiovese



Vinevard

San Polo

Exposure

South/Southeast and South/Southwest

Spurred cordon

Density

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

ä

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

Altitude

300-450 metres (984-1,476 feet) above

sea level

Soil characteristic

Rich in calcium and clay

Planting dates 2000 - 2004

Yeld

6300 kg/hectare

Vinification

After careful selection of the bunches, soft pressing of the grapes and

cryomaceration prior to fermentation

Fermentation temperature

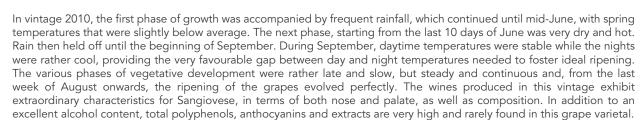
28/30°C (82/86°F)

Malolactic fermentation

In stainless steel tanks









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.











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).

