

Rubio 2011

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



Vintage 2011 had a slow start with a cool spring and frequent showers. The lower than average temperatures for the time of year continued until July and up until that point the vintage could easily have been considered a cool one. However, from mid-August through to the beginning of September, high pressure over the African continent brought temperatures well above 38°C (100°F). Fortunately, at San Polo the vines were able to access sufficient water reserves to avoid stress. These conditions were completely different to the intense hot weather of 2003 and the overall cool weather in 2002: this vintage is more similar to vintage 2000, which started in a similar way, with generally lower temperatures followed by a short but intense increase in temperature during August.



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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