



# SAN POLO

MONTALCINO

## Rubio 2012

TOSCANA IGT

**Grape varieties**

100% Sangiovese

**Vineyard**

Vineyard Nuova and vineyard Selva

**Exposure**

South/Southeast and South/Southwest

**Training system**

Spurred cordon

**Density**

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

**Harvest**

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



After quite a harsh winter that also saw some heavy snowfall – advantageous for the accumulation of underground water reserves – the spring was relatively warm, in accordance with seasonal norms. The beginning of the growing season occurred around 10th - 20th April, in line with the average in the area. The summer was very hot with little rainfall, so in some cases the vineyards were pushed to the limit in terms of the proper development of the growing phase. The rainfall in late summer and early September restored the vines' balance and created the best conditions for the most important phase of ripening for Sangiovese. The grapes developed excellent properties, both from a health point of view and from the point of view of their analytical characteristics. The weather during September was good and very balanced: rainfall brought cool temperatures – especially at night – while the days were warm and sunny thereby fostering ideal ripening of the grapes.



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.



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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