



SAN POLO

MONTALCINO

Rubio 2014

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)



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



An unusually warm winter encouraged early budding with a consequent high risk of frost damage. During spring, rain and relatively high temperatures seemed to provide ideal conditions for the proliferation of the spores that cause downy mildew. Rainfall continued until the beginning of September. The lack of light slowed the ripening process, cancelling out, day by day, the phenological properties accumulated during the month of May. Excellent exposure and constant breezes enabled the grapes to reach harvest time in good health and with ideal ripeness, giving rise to wines with distinct personality and elegance.



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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