



SAN POLO

MONTALCINO

Rubio 2015

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)

Altitude

420 metres (1,378 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



One of the best vintages in the last twenty years. The entire growing cycle of the vine took place under the best possible conditions. A cold winter with frequent heavy rainfall and low temperatures gave way to a dry spring with slightly above average temperatures, enabling uniform budding and perfect flowering. Showers in the summer months were scarce but fortunately heavy, which made it possible to carry out sustainable and environmentally friendly pest and disease management. Hot, sunny days with excellent day-night temperature variations enabled the bunches to achieve ideal ripening by the end of September: the berries were perfectly healthy and acidity was high, despite elevated sugar concentration. The harvest of Sangiovese, which was completed by the end of the month, delivered perfectly healthy grapes with a very thick skin, a prerequisite for long macerations and for wines with great ageing potential.



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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