SAN POLO
MONTALCINO

Rubio 2016

TOSCANA IGT



Grape varieties
100% Sangiovese

Vineyard
Vineyard Nuova and vineyard Selva

Altitude
420 metres (1,378 feet) above sea level

Exposure
South/Southeast and South/Southwest

Soil characteristic
Rich in calcium and clay

Training system
Spurred cordon

Planting dates
2000 – 2004

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

Yeld
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

Alcohol content	Total acidity	Residual sugars	Dry extract	pH
13.61% Vol	5.7 g/l	1 g/l	29 g/l	3.5

The winter was not particularly cold, and spring arrived slightly earlier than usual, with temperatures slightly above average, giving the vines' shoots the opportunity to uniformly develop. The following weeks saw frequent rainfall, which allowed the land to build water reserves, alternating with periods of dry weather, enabling the vines to continue growing without any problems. The damp conditions during flowering led to the formation of bunches that were slightly more sparse than usual and with rather small berries, ideal preconditions for reaching harvest time with perfectly ripe and healthy grapes. However, the feature that will make vintage 2016 particularly memorable is the excellent temperature range that characterized the months of July, August and September, with sunny days and cool, breezy nights. We therefore reached the beginning of October with grapes that exhibited a superb combination of maturity, acidity and aromatic potential, perfect conditions for the production of wines with a distinct personality and a great balance of concentration, elegance and longevity; a perfect reflection of the production philosophy of San Polo.

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).

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