

420 metres (1,378 feet) above sea level

After careful selection of the bunches, soft

cryomaceration prior to fermentation

Δltitude

Soil characteristic

Planting dates

2000 - 2004

6300 kg/hectare

Rich in calcium and clay

pressing of the grapes and

Fermentation temperature

28/30°C (82/86°F)

Malolactic fermentation

In stainless steel tanks

Rubio 2017

TOSCANA IGT



Grape varieties

100% Sangiovese



Vineyard

Vineyard Nuova and vineyard Selva

South/Southeast and South/Southwest

Training system Spurred cordon

Density

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



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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

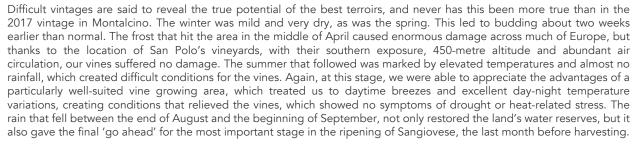
Ageing 10 months in stainless steel tanks, 4 months in bottle



Alcohol content Total acidity Residual sugars Dry extract Free SO₂ Total SO₂ рΗ 14.08% Vol 5.67 g/l 1 g/l 30.5 g/l 30 mg/l 87 mg/l 3.52









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



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).

