SAN POLO
MONTALCINO

# Rubio 2018

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 | Free $SO_2$ | Total $SO_2$ | pH |
|---|---|---|---|---|---|---|
| 13.68% Vol | 5.61 g/l | 0.6 g/l | 29.8 g/l | 28 mg/l | 70 mg/l | 3.62 |

The 2018 Vintage was characterized by a trend that can best be summarized in a single word: calm. The harvest started on 20th September and ended on 5th October. From the outset, nature took its time; due to a harsh winter, the season started with a slight delay compared to the norm, and vegetative growth in spring was slow and steady, thanks to cool temperatures and heavy rainfall in May and June. The hot but never scorching summer and excellent temperature ranges enabled the vines to continue their development in a very balanced manner. This calm trend was subsequently mirrored in the harvest, which was among the longest in recent years. Nature took its time, and we like to be guided by its rhythms, so we adapted by arranging a phased harvest, according to parcels and sometimes even harvesting grapes from the same plot separately, so as to wait for the perfect ripeness of the lovely grapes that this vintage has bestowed on us. The wines have undergone fermentation in the cellar, again with the same calm that typified the entire harvest, which we are certain will also characterize the ageing period. We will wait to taste them, albeit impatiently, but know that by respecting nature's rhythms we will appreciate them even more.

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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