



SAN POLO

MONTALCINO

Rubio 2020

TOSCANA IGT



Grape varieties

100% Sangiovese



Vineyard

San Polo

Exposure

South/South-East

Training system

Spurred cordon

Density

7,000 vines/Ha



Harvest

Grapes are hand harvested in small 17 kg crates during the second half of September

Fermentation

In truncated conical and 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	pH
13.5%	5.60 g/l	0.6 g/l	3.60

Altitude

300/450 a.s.l.

Soil characteristic

Rich in calcium and clay

Planting dates

2000-2004

Yield

63 hl/Ha

Vinification

After careful selection of the bunches, soft pressing of the grapes. Cryomaceration prior to fermentation

Fermentation temperature

29-30°C (82-86°F)

Malolactic fermentation

In stainless steel tanks



2020 vintage began with mild temperatures and a rather dry winter, leading to early budding. Snowfall episodes during spring, especially at the end of April, slowed the growth of the shoots, restoring temporal equilibrium for the subsequent phenological phases. In May, during flowering, the plants had well-developed leaf walls. The dry summer triggered a conservative development of the vines thanks to which they did not show symptoms of water and thermal stress. The harvest began at the end of August, with a sunny and dry climate.



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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