SAN POLO
MONTALCINO

Rubio 2020

TOSCANA IGT



Grape varieties
100% Sangiovese

Vineyard
San Polo

Altitude
300/450 a.s.l.

Exposure
South/South-East

Soil characteristic
Rich in calcium and clay

Training system
Spurred cordon

Planting dates
2000-2004

Density
7,000 vines/Ha

Yeld
63 hl/Ha

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

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

Fermentation
In truncated conical and refrigerated stainless steel tanks

Fermentation temperature
29-30°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	pH
13.5%	5.60 g/l	0.6 g/l	3.60

Following a mild and notably dry winter, the vines awoke earlier than usual, with budding beginning ahead of the seasonal norm.

This early start, however, was soon challenged by a sudden return of colder temperatures in the spring. Unseasonal weather conditions, including unexpected snowfall in April, caused a temporary slowdown in vegetative growth. Fortunately, the vines demonstrated remarkable resilience. As temperatures stabilized, growth resumed rapidly, culminating in a particularly vigorous and healthy flowering phase. The summer that followed was characterized by intense heat and a prolonged absence of rainfall. These dry conditions encouraged the vines to regulate their development with

balance and restraint, avoiding excesses and showing no signs of water stress or fatigue. This self-regulated pace of maturation ultimately contributed to the composure and balance of the fruit. By the time of harvest—carried out on September 24th and 25th for this particular wine—the grapes stood out for their impressive concentration, aromatic precision, and natural finesse. In the cellar, a gentle but extended maceration process lasting over a month was employed, extracting structure and depth without compromising elegance. As a result, the 2020 vintage reveals itself as one of great character and complexity, holding considerable promise for graceful evolution over time.

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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