

Altitude 300/450 a.s.l.

Soil characteristic

Planting dates

2000-2004

Yeld 63 hl/Ha

Rich in calcium and clay

prior to fermentation

Fermentation temperature

29-30°C (82-86°F)

Malolactic fermentation

In stainless steel tanks

Rubio 2020

TOSCANA IGT



Grape varieties

100% Sangiovese



Vineyard San Polo Exposure

South/South-East

Training system Spurred cordon

Density 7,000 vines/Ha



Grapes are hand harvested in small 17 kg After careful selection of the bunches, soft crates during the second half of

September

Fermentation

In truncated conical and refrigerated

stainless steel tanks

Length of fermentation

5/6 days

Ageing

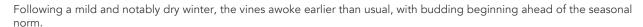
10 months in stainless steel tanks, 4 months in bottle



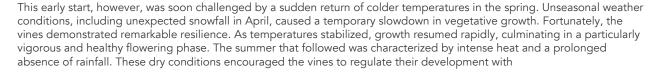
Alcohol content Total acidity 13.5% 5.60 g/l

Residual sugars pH 0.6 g/l 3.60





pressing of the grapes. Cryomaceration



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).

