SAN POLO
MONTALCINO

Rubio 2023

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	pH
13.5% Vol	5.49 g/l	0.6 g/l	28.7 g/l	3.48

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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