

# Poggio San Polo

## RUBIO IGT

### HARVEST 2004

**Grape Varieties:** Sangiovese 100%

**Production zone:** Montalcino (Si)

**Vinification:** 12/15 days of maceration, two repressing of must over the grape dreg per day at controlled temperature.

**Ageing:** 10/12 months 30/60 hl. wooden barrels

**Yearly production:** 30.000 bottles of 0,75 lt.



### MAIN FEATURES:

**Colour:** Rubin red.

**Bouquet:** Intense and long lasting.

**Taste:** Well structured, with the right quantity of tannins and good aromatic persistency.

**Serving temperature:** 18° C.

**Food matching:** fresh cheese, meat in general and typical Tuscan meals

**Alcohol content:** 13,50%



## SAN POLO

viticultori in montalcino