

RUBIO 2016



Appellation: Toscana I.G.T.

Grape varieties: 85% Sangiovese, 10% Merlot,
5% Cabernet Franc

The territory: Montalcino

Vineyard location: Hillside vineyards in the Montalcino area
Altitude: 300 - 450 metres (984 - 1,476 feet) above sea level
Exposure: South-South/East and South/South-West
Soil characteristic: Rich in calcium and clay
Training system: Spurred cordon
Planting dates: 2000 -2004
Density of the vineyards: 7,000 vines/Ha (2,832 vines/acre)
Yield: 63hl/Ha (2,520 litres/ acre)

Vinification and ageing

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 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

Analytical data

Alcohol content: 13.61% Vol
Total acidity: 5.5 g/l
Residual sugars: 1 g/l
Dry extract: 29 g/l
pH 3.5

Vintage characteristics

The winter was not particularly cold, and spring arrived slightly earlier than usual, with temperatures slightly above average, giving the vines' shoots the opportunity to develop in a balanced and uniform way. The following weeks saw frequent rainfall, which allowed the land to build water reserves, alternating with periods of dry weather, enabling the vines to continue growing without any problems. The damp conditions during flowering led to the formation of bunches that were slightly more sparse than usual and with rather small berries, ideal preconditions for reaching harvest time with perfectly ripe and healthy grapes. However, the feature that will make vintage 2016 particularly memorable is the excellent temperature range that characterized the months of July, August and September, with sunny days and cool, breezy nights. We therefore reached the beginning of October with grapes that exhibited a superb combination of maturity, acidity and aromatic potential, perfect conditions for the production of wines with a distinct personality and a great balance of concentration, elegance and longevity; a perfect reflection of the production philosophy of San Polo.

Tasting notes

Brilliant ruby red in colour, with purplish glints. The bouquet is intense and persistent with fresh aromas of red cherries, violets and blackcurrants, followed by subtle spicy notes. Well-structured and balanced with satisfying tannins and aromatic persistence. The nuances of forest fruits and cherries which are typical of the grape variety make it easy to drink, yet still intense and elegant.

Food pairings

Rubio expresses the vitality and immediacy of crisply fresh Sangiovese grapes from Montalcino. Due to its versatility, it is excellent by the glass and ideal for open-air barbecues. It is delicious when paired with various cold cuts, salami, pasta dishes, sausages, grilled meats and medium-matured cheeses such as the renowned Tuscan pecorino. It can be drunk immediately or cellared for a short period. Serve at 16°C (61°F).

