



# SAN POLO

MONTALCINO

## Rubio 2022

TOSCANA IGT



### Grape varieties

100% Sangiovese



### Vineyard

Vineyard Nuova and vineyard Selva

### Exposure

South/Southeast and South/Southwest

### Training system

Spurred cordon

### Density

7,000 vines/hectare (2,832 vines/acre)

### Altitude

420 metres (1,378 feet) above sea level

### Soil characteristic

Rich in calcium and clay

### Planting dates

2000 – 2004

### Yield

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
13.82% Vol	5.46 g/l	0.8 g/l	30.1 g/l	3.51



A year that will be remembered as hot and dry. Spring is characterized by a mild climate with little rainfall. Significant increase in temperatures, with peaks of up to 29°C-84,2°F, in the second half of May. Finally, towards the end of July and the beginning of August, the rains arrived for a total of 140 mm. A decisive event to overturn the outcome of a much-feared forecast for the vintage, favoring a drop in daytime temperatures and considerable night-time temperature excursions which in the following weeks allowed the plants to rebalance the parameters of the grapes. We were pleased to witness a general recovery in the vigor of the bunches which, after months of hot and dry climatic conditions, quickly swelled, returning to dimensions more suited to Sangiovese, in this last phase of maturation. What was expected to be a difficult and qualitatively not excellent harvest, instead turned out to be a truly excellent harvest. We started the harvest on the 13th of September and finished on the 23rd of September. The grapes of the Vignamasso vineyard were harvested on the 20th of September.

We brought perfectly ripe grapes to the cellar, with thick and crunchy berries that will allow for good maceration.



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).



San Polo S.a.ar.l.

Località Podernovi 161 – 53024 - Montalcino – Siena – Italia - Tel. 0577 835101

email: [info@poggiosanpolo.com](mailto:info@poggiosanpolo.com) web: [www.poggiosanpolo.com](http://www.poggiosanpolo.com)