

SAN POLO EXE **2015 Rubio**

Appellation: IGT Toscana

Grape varieties: Mainly Sangiovese, with small percentages of Merlot and 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: 12 months in large oak casks

ANALYTICAL DATA

Alcohol content: 14 % Vol

Total acidity: 5.7 g/l

Residual sugars: 0.6 g/l

Dry extract: 30 g/l

Free SO₂: 25 mg/l

Total SO₂: 70 mg/l

pH 3.39

Vintage characteristics

An unusually warm winter encouraged early budding with a consequent high risk of frost damage. During spring, rain and relatively high temperatures seemed to provide ideal conditions for the proliferation of the spores that cause downy mildew. Rainfall continued until the beginning of September. The lack of light slowed the ripening process, cancelling out, day on day, the phenological properties accumulated during the month of May. Excellent exposure and constant breezes enabled the grapes to reach harvest time in good health and with ideal ripeness, giving rise to wines with distinct personality and elegance. Vintage rating ***

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).