



Grape Varieties	<b>100% Sangiovese</b>
Winemaker	<b>Riccardo Fratton</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>0.8g/L</b>
Acidity	<b>5.66g/L</b>
Wine pH	<b>3.51</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Vegetarian, Practising Organic, Vegan</b>

## PRODUCER

This property was purchased by Marilisa Allegrini in 2006. Marilisa has continued to invest heavily in the estate, and this investment is now evident in the ever-increasing quality of the wines. Situated in the eastern part of Montalcino, this estate covers 22 hectares of which 16 are under vine, and produces wines that are classic in style, but with a bit more weight than would be found to the north of the zone.

## VINEYARDS

Grapes for Rubio come from hillside vineyards in the Montalcino area, at altitudes between 300-450 metres above sea level which provides some relief from the hotter summer temperatures that can hit the region. The vineyards face south which means they benefit from good levels of sunshine. Soils here are rich in calcium and clay.

## VINTAGE

The 2021 vintage began with a mild winter, causing early budding, and continued with a rainy and cool spring, which slowed the buds' growth. Despite the exceptional temperature drop in April, the vines were not hugely affected thanks to the vineyard's location, on a hillock at an altitude of 400-450 meters. The prolonged absence of rainfall from May until the first half of July, favoured flowering and fruit set. The dry and drought summer months ended with a perturbation at the end of August, with two days of constant rain, as much as 80mm of water, a precious gift of nature that brought the water balance back to optimal levels. The harvest began on September 23rd and ended on September 30th resulting in perfectly ripe and thick berries.

## VINIFICATION

The grapes were hand harvested into small 17kg crates during the second half of September. After careful selection of the bunches, a gentle pressing took place followed by a period of cold-soaking to reduce tannins extraction and enhance freshness. Fermentation then took place in stainless steel tanks at 28-30°C for 5-6 days. After fermentation, the wine was aged in stainless steel tanks for 10 months, followed by a further four months ageing in bottle, prior to release.

## TASTING NOTES

Rubio is a brilliant ruby red in colour with purple hues. The intense nose bursts with aromas of cherry, blackcurrant and violet, with subtle notes of spice. On the palate, silky tannins balance beautifully with fruit-driven flavours of cherry and berries, typical of the variety. The finish is long and elegant.