

RUBIOLO

CHIANTI CLASSICO DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 10 ha
Soil composition: galestro loam
Training method: Guyot and spurred cordon
Elevation: 1,148-1,476 ft a.s.l.
Vines/ha: 5,000-7,000 vines/ha
Exposure: South-West
Vines age: 6-16 years
Harvest time: late September-early October
First vintage: 2003
Production: 45,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Sangiovese
Fermentation

Container: stainless steel tanks
Length: 12 days
Temperature: 81 °F

Maceration

Technique: frequent delestage and pumpovers
two times per day

Malolactic fermentation: in stainless steel tanks

Aging

Container: 1/3 old barriques, 1/3 stainless steel,
1/3 big barrels
Wood: French and Slavonian oak
Length: 12 months
In bottle: 3 months



TECHNICAL DATA

Alcohol: 13.5%
Residual sugar: < 1.0 g/l
Acidity: 5.16 g/l
Dry extract: 33 g/l



FOOD PAIRINGS

Ideal with grilled red meats, such as Bistecca Fiorentina. Moreover, this is a light, fresh, and fruity wine, suitable for accompanying everyday meals.



TASTING NOTE

The Rubiolo is characterized by its dark ruby-red color and strong cherry and wild-berried aromas on the nose. It shows elegance and richness with notes of red cherries, mint, rosemary, and roses. The Rubiolo is a vibrant, fruit-driven wine.

PRODUCER PROFILE

Estate owned by: Thomas Bär
Winemaker: Giulio Carmassi
Total land under vine: 21 ha
Winery production: 80,000 bts
Region: Tuscany (Italy)



GAGLIOLE

