



PIAN DEL PINO  
ARTISANS OF REAL WINE



## JUBILUS IGT Toscana

**JUBILUS** expresses to the maximum the typical aromas of the grape variety such as black cherry, plum and violet, whose intense combination can only be obtained with a pure Sangiovese.

In Gregorian chant "Jubilus" is the expression of what the heart feels when words are not enough. You must taste all the sensations that this wine gives us to understand why we have ever thought of this name.

**Denomination:** Typical Geographical Indication

**Vintage:** 2015

**Grapevine:** Sangiovese 100%

**Yield:** 70 ql. / hectare

**Vineyards:** the grapes (massal and clonal selections) that come from the "Vineyard of Butterflies" located south of the Massif del Pratomagno, benefit from ideal climatic conditions for the growth and ripening of the grapes, with cool temperatures during the budding and warm to the veraison. The intense brightness and constant ventilation that blows mainly from the West facilitates perspiration, pollination and ripening of the grapes. The soil has a composition of medium dough, sandstone, rich in quartz and iron oxide.

**Conduction:** certified organic with organic-natural management without pesticides. The biological management is certified by Soil and Health.

**Soil Nutrition:** animal-vegetal mixed compost manure produced by the company

**Maximum quantity** of copper used max. 1,9 kg/ha.

**Harvest period:** Manual harvest in early October.

**Sensory Notes:** broad and deep scents typical of Sangiovese that with time are characterized by spicy notes, in the mouth is enveloping with mature tannins but that evolve continuously over time giving very evolved nuances with a warm and persistent aftertaste.

**Vinification:** after destemming with very slight crushing, the grapes are placed in masonry barrels, where they remain in maceration for 15 to 30 days, malolactic fermentation takes place in barrique, a few decanting during the aging in barrique/tonneaux/bottles in masonry, final aging in bottle for at least six months.

**Matching:** Jubilus is suitable for structured dishes and mature cheeses.

**Serving temperature :** 18°/20°

**Bottles produced:** approx. 8000

**Ageing:** 15-20 years

**Bottle size:** 0,75 l

*The natural elegance of Sangiovese*

[www.piandelpino.org](http://www.piandelpino.org)