

Vintage 2022 - Doc Valdarno di Sopra
Previous Vintages - Igt Toscana Rosso

JUBILUS

A wine marked by elegance and authenticity, revealing all the typical sensations of Sangiovese.



Vineyards and Wine Cellars
via Ascione 6919, Fraz. Campogialli 52028
Terranuova Bracciolini - Arezzo- Toscana
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PRODUCTION AREA

Valdarno di Sopra, south of the Pratomagno Massif.

LOGO IN BOTTLE



The symbol on the label, the company's logo, depicts in a stylized way the interweaving of cosmic and earthly forces.

FIRST YEAR OF BOTTLING

2005

VINEYARD TREATMENTS

All organic, with maximum commitment to the use of natural substances according to the principle that plants can be cared for and improved by other plants.

IS FARMING CERTIFIED ORGANIC?

Yes

IS WINE CERTIFIED ORGANIC?

Yes

GRAPE VARIETIES

100% Sangiovese

PROVENANCE OF GRAPE

Vigna delle Farfalle, row 25-54.

VINEYARDS

vineyards trained by spurred cordon/guyot with 220/230 x 0.8/1 m spacing. Medium-textured, siliceous soils with good drainability.

HARVEST

Manual harvesting in small perforated boxes, last decade of September/early October.

DESTEMMING AND CRUSHING

Extremely soft without crushing the grapes.

FERMENTATION

Exclusively through spontaneous yeasts, without pied-de-cuve, in masonry tanks filled to no more than 50%.

MACERATION

15-20 days.

PRESSING

Extremely soft not exceeding 1 bar with a central diaphragm pneumatic press.

MALOLACTIC FERMENTATION

It takes place spontaneously after alcoholic fermentation within the month of November.

AGEING

Barriques/tonneaux of unroasted French oak (at least 9 months) and steel.

OENOLOGICAL ADDITIVES AND SULPHUR LEVEL

No extraneous products are added to the grapes, except for a small amount of sulphur dioxide. Total sulphur dioxide is less than 30 mg/l.

BOTTLING

It is done at the most favourable time through a semi-automatic bottling chain designed for the specific needs of the winery.

TYPE OF BOTTLES

Bordeaux 'med', weight not exceeding 500 grams.

TASTING

At first approach with the glass, Jubilus reveals an enveloping and complex bouquet. Hints of ripe red fruits emerge, particularly cherry and plum, and floral notes such as violet that give the nose a sensation of sweetness with nuances reminiscent of a delicate earthy scent. As the wine oxygenates, nuances of spices, vanilla and tobacco emerge. The taste is full-bodied and harmonious, with soft tannins and a pleasant freshness. Nice persistence and fruity aftertaste. It is an expression of the elegance of Sangiovese and Tuscan tradition.

RECOMMENDED PAIRINGS

Ideal with grilled red meats, mature cheeses and game dishes.

AGEING POTENTIAL

It can be enjoyed immediately, but has an ageing potential of at least 6-10 years, during which it will be further enriched in complexity and structure.

RECOMMENDED SERVING TEMPERATURE

18°- 20° C

NOTES

Please note that the information on the data sheet may vary slightly depending on the specific vintage of the wine.

As of the year 2022 the label has been changed.