

VILLA RUBINI

Vigna Aratorio di Praducello

Friuli Colli Orientali DOP, Italy

Produced with organically grown grapes.



GRAPE VARIETY

100% Ribolla Gialla

TASTING NOTE

Gold-orange color. The scent recognizes stone fruit and chestnut flowers with a touch of subtle balsamic. The flavor is decisive and elegant with hints of peach and honey – and a distinct note of very persistent, ripe apple – all floating on elegant tannins.

FOOD PAIRING

Pair with delicate meat dishes, cheeses, fish and shellfish.

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