

# VILLA RUBINI



## Vigna Aratorio di Praducello Friuli Colli Orientali DOP, Italy

### GRAPE VARIETY

100% Ribolla Gialla *Produced with organically grown grapes.*

### VINIFICATION

The grapes come from a single vineyard historically known as Vigna Aratorio di Praducello (name recognized and protected by law of the Friuli Venezia Giulia Region). The vines were recovered from old Ribolla Gialla vineyards on the Friulian hills. After a seven-day maceration and spontaneous fermentation the grapes are gently pressed in a vacuum press. The fermentation is completed in steel barrels and refines on the lees for eight months in oak barrels. It is bottled after a natural decantation in steel barrels.

### ESTATE

The hilly estate at Praducello was founded in 1500 and purchased by Domenico Rubini in 1814. Since then, Villa Rubini has been a nexus of viticultural and agricultural advancement as successive generations of Rubinis have revolutionized the vineyards, cellars, and political sphere of Friuli. The estate covers 250 acres, 150 of which are planted with vines (25 acres are organic). The sandy, marly, clay soils, and northeast winds which meet the mild currents from the Adriatic Sea on the hills are singular, irreproducible factors that make the Rubini's wines unique. These conditions allow Pinot Grigio to achieve the distinct expression it is known for in Friuli (full-bodied, elegant, mineral) and as such it is the most widely planted grape on the estate. An array of indigenous single varietal wines are crafted: aromatic, sharply etched whites from Friulano and Ribolla Gialla, and lively, spicy reds from Refosco and Schioppettino. International varieties were carefully propagated in the late 1800s from clones most conducive to the estate's terroir. The intensity, balance, crisp acidity and buoyant fruit of Villa Rubini's wines allow them to reveal their truest expression when enjoyed with food.

### 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

Very subtle tannins allow this wine to be paired with delicate meat dishes and cheeses as well as fish and shellfish. Excellent as a meditation wine.



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