

# VILLA RUBINI

## FRIULANO

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**Wine Maker:** Dimitri Pintar  
**Designation:** Colli Orientale del Friuli DOC  
**Location:** Spessa, Friuli  
**Vineyards:** Rubini Estate Vineyards, 40% from a 70 year old vineyard planted with sub varieties listed below.  
**Exposure:** South (80%), West (10%), North (10%)  
**Average age of Vines:** 40 years  
**Elevation:** 120 - 180m  
**Soil:** Marl, Clay, Sand  
**Varietal:** 100% Friulano  
**Sub Varieties:** 3 separate estate-bred clones  
**Training System:** Guyot (80%), Capuccina (20%)  
**Vine Density:** 4,000 - 5,400/ha  
**Harvest Method:** Hand picked  
**Yield:** 6.5 tons/ha  
**Must Preparation:** Oxygen-free  
**Fermentation:** Temperature controlled in stainless steel, oxygen free  
**Alcohol:** 13%  
**Total Acidity:** Less than 5 g/l  
**Cellar Potential:** 3 years  
**Cases Produced:** 1,000

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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, minerally) 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.

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