

VILLA RUBINI

SCHIOPPETTINO



Wine Maker: Dimitri Pintar
Designation: DOC Collie Orientale del Friuli
Location: Spessa, Friuli
Vineyards: Hillsides surrounding the Rubini Estate
Exposure: South (80%), West (10%), North (10%)
Average age of Vines: 40 years
Elevation: 120 - 180m
Soil: Calcareous lime; moderate rockiness and organic matter content with good drainage and nutrient levels
Varietal: 100% Schioppettino
Training System: Guyot (80%), Capuccina (20%)
Vine Density: 4,000 - 5,400/ha
Harvest Method: By hand
Harvest: Mid-late October
Yield: 6.5 tons/ha
Ageing: 10 months in 24 hl chestnut casks used only for this wine.
Alcohol: 13%
Total Acidity: 5.5 g/l
Cellar Potential: 5 years
Cases Produced: 1,000

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.
