

# VILLA RUBINI



## Friulano

### GRAPE VARIETY

100% Friulano (formerly Tocai Friulano)

### REGION

DOC Colli Orientali del Friuli, Italy

### VINIFICATION

Vinification takes place without oxygen contact, which preserves the varietal character and primary aromas. The grapes are gently pressed and fermented at low temperatures. No oak aging.

### FLAVOR PROFILE

Light straw in color. The nose is delicate with a pleasant almond aroma. The mouth-feel is smooth and intense with a dry delicate taste. Well balanced; lively, with a sharp almond sensation and a light, pleasant finish.

### SERVING SUGGESTIONS

A favorite Friulian aperitif. Excellent with soup, seafood, shellfish and dishes made with rice.



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