

VILLA RUBINI



Pignolo

VARIETAL

100% Pignolo

REGION

D.O.C. Colli Orientali del Friuli, Italy

VINIFICATION

A grape native to the Friuli region that was once threatened with extinction. Experts located and propagated vines from old vineyards in the eastern hill area of Friuli. Pignolo is a very late-ripening variety, typically harvested towards the end of October. Villa Rubini Pignolo is made in the Amarone style; letting the grapes wither before pressing. It is then aged for 24 months in oak.

PROFILE

Intense ruby red color. The aromas are blueberries, blackberries and cherry. In the mouth the fruity, plum, dark cherry and spice flavors are warm and ethereal. The finish is pleasant, long and persistent, with a touch of black licorice. A full bodied wine with well balanced, characteristically strong tannins enveloped in cherry. Well structured and elegant.

SERVING SUGGESTIONS

Decanting 30 minutes before serving is recommended. Ideal with grilled meats or wine-braised beef. Substantial dishes for a substantial wine.



Pignolo 2007

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