

## VILLA RUBINI



### Pignolo

**VARIETAL**  
100% Pignolo

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

**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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10/08/11

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