

VILLA RUBINI



Pinot Grigio

GRAPE VARIETY
100% Pinot Grigio

REGION
DOC Colli Orientali del
Friuli, Italy

FLAVOR PROFILE
Vibrant straw yellow color with
gold and copper glints. The
aroma is pleasant with intense
tropical fruits – bananas and
mango. The taste is dry with well
balanced acidity. A refreshing
peach and pear flavor.

SERVING SUGGESTIONS

Excellent with soups,
boiled meats and poultry,
spicy and ripe cheeses
or cold appetizers. An
excellent aperitif.

86 points

WINEENTHUSIAST

2008
"BEST BUY"

87
points

6/11/11
Wine Spectator 2009

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