

VILLA RUBINI



Refosco

GRAPE VARIETY

100% Refosco

REGION

DOC Colli Orientali del Friuli, Italy

VINIFICATION

Grapes are late harvested, producing a rich full flavor. Fermentation takes place with the skins on for at least two weeks. The wine is aged for a minimum of 18 months in oak barrels.

FLAVOR PROFILE

Intense ruby red color. Wild strawberry and raspberry nose with hints of vanilla and toasted chestnuts. On the palate it is elegant, with a soft fruit feel. Flavors of wild strawberry and light herbs give way to traces of vanilla and cacao. The finish is a lingering, velvety back palate sensation.

SERVING SUGGESTIONS

Excellent with pork, sausage, ham and lighter entrees. Decanting 30 minutes before serving is recommended.



THE MARCHETTI COMPANY | SCOPERTA IMPORTING COMPANY, INC.

216 | 321 | 4162

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