

VILLA RUBINI



Schioppettino

GRAPE VARIETY

100% Schioppettino

REGION

DOC Colli Orientali del Friuli, Italy

VINIFICATION

Vinification takes place without oxygen contact. This preserves the varietal character and primary aromas. The grapes are gently pressed and fermented at low temperatures.

FLAVOR PROFILE

Deep ruby red color with purple glints. The aroma is slightly herbal with a hint of raspberry, and a characteristic green peppercorn scent, typical of the varietal. The taste is dry, smooth and full bodied with elegant soft fruit flavors. The slight herbal flavor is mellowed by licorice and lingering vanilla tones. The finish is long and persistent.

SERVING SUGGESTIONS

Excellent with meat and poultry and all variety of cheeses. Decanting 30 minutes before serving is recommended.



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