



Italy > Maremma > Suvereto DOCG



**Estate owned by:**  
Bruno & Giuliano Muratori

**Winemaker:**  
Francesco Iacono

**Year Founded:**  
2000



**Farming and Land:**  
Certified organic farming practices over 172 acres. Heavy clay with silt and well drained, deep sandy layers.



**Production (cases):**  
Rabuccolo: 3000  
Olpaio: 1600  
La Pulledre: 275



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*Personally selected, hand-harvested wines  
from the best family vineyards.*



TENUTA  
**RUBBIA**  
*al COLLE*  
SUVERETO

**F**or many travellers, an exploration of Italy often begins in Tuscany. The region is known for its romantic allure, the food and, of course, the wine.

Tuscany, like the rest of Italy, is not easily pigeonholed. Its 8,900 square miles are diverse, from its capital of Florence to the tiniest of mountain villages, Tuscany is a nation within a nation, where the matter of a few miles finds diverse daily meals and much, much different wines.

Almost 7 miles due east of the Mediterranean Ocean and 57 miles southwest of Florence, Rubbia al Colle is nearly in the heart of the vast Maremma region. Here, grapes grow on two tracts. Podere Le Pulledre skirts a fertile valley floor where vines flourish in clay soil with deep sand layers, warm climate and significant diurnal temperatures swings. Podere La Rubbia is located on a hillside with a warm and windy climate. Soils are clay and calcareous with stony sediment. The two vineyards are very different and exemplify the micro-regions that give Maremma its rich agricultural heritage.

Located off highly traveled tourist paths, this rich farmland tucks up against foothills leading to Campiglia -- a beautiful walled city with roots in Medieval times. To the northeast lies the DOCG namesake, Suvereto, another walled city of barely 4,000 people.

The winery of Rubbia al Colle is located in the ancient property Le Pulledre. The Muratori family built the winery in the hearth of an hill, where now the red wines of Rubbia al Colle mature. The winery is predominately underground, made of local materials, in sympathy to the original structure of the estate. Mediterranean maquis grows on the roof of the winery and water, sun and rocks are primary elements of the winery, while clay is its foundation layer.

The wines are released at a time when they can be enjoyed -- and will grow more compelling with time. Rubbia al Colle, on the Arcipelago Muratori estate, is dedicated to red wines, especially Sangiovese, and including Merlot, Cabernet Sauvignon, Syrah and Petit Verdot. The wines are a testament to the vineyards' outstanding growing conditions and the Muratori family commitment to tradition and quality.