

# RUBINELLI VAJOL

**recioto**

*recioto della valpolicella classico docg*



**Varietal:** 50% Corvina, 25% Corvinone, 15% Rondinella, 5% Molinara, 5% Oseleta.

**Vinification:** Selected grapes are left for five months in the tufa rock cave where the natural drying process takes place. In February, the grapes undergo a fermentation and maceration process at controlled temperature. Followed by ageing in small barrels for about 10 months.

**Colour, Bouquet, Taste:** Recioto del Vajol is an imposing and evocative wine. There is plenty of time and warmth for slow maturing of the grapes on the vines on the sunny hillside, plenty of time for resting and drying the best bunches selected and just the right time for the wine to sleep dreamily at last in the single, small oak barrel. The sweet quintessence of the land, as exquisitely unforgettable as an endless love poem, where Conca del Vajol is the seal for an exclusive creation, a timeless nectar to be savoured at all times.

**Serving suggestions:** The harmonious bouquet, freshness and sweet taste make this wine an ideal accompaniment for every special occasion.

**Serving temperature:** 15°

**Bottle:** l. 0,5

**Alcohol:** 14,5 %



**Total Acidity:** g/l 8,25



**Reducing sugars:** g/l 92,40

## Azienda agricola

Via Paladon, 31 · Località Vajol · 37029 San Pietro in Cariano  
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