

RUBINELLI
VAJOL

1953
RUBINELLI
Vajol
1635



valpolicella *classico superiore doc*

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

Cultivation: 50% Pergola veronese, 50% Guyot

Soil composition: Limestone, tufa, clay

Harvest: By hand

Vinification: Select grapes are pressed after drying for 15 days in the drying loft.

Fermentation and maceration in stainless steel tanks at controlled temperature for about 15-20 days followed by ageing in big oak barrels.

Alcohol: 13,5% vol

Total acidity: 5,5 g/l

Reducing sugars: 1,2 g/l

Color: Ruby red.

Bouquet: Immediate ample smells of flowers. Intense notes of sour cherry and red fruit with pleasant hints of spices.

Taste: A wine with character, good body, structure and alcohol; strong, tannic, clean and elegant. It reminds of ripe cherry, prune and blackberry. Important is the spice' component, mostly pepper and sweet spices, notes of tamarind, cinchona and vanilla. Very pleasant to the sip, soft and enveloping, polished in tannins, able to blend all this with great freshness. Excellent persistence.

Food pairing: The harmonious bouquet makes this wine a perfect companion throughout the whole meal. It embodies the mission of working together with food. Excellent in combination with meat, from chicken to roasts, from grilled meat to game. Perfect with eggplant parmigiana.

Bottle: 0,75 L

Serving temperature: 16 - 18° C



Azienda Agricola RUBINELLI VAJOL



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 CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N. 1308/13
CAMPAIGN FINANCED PURSUANT EEC REGULATION NUMBER 1308/13 