

RUBINELLI
VAJOL

1953
RUBINELLI
Vajol
1635



valpolicella ripasso *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 15 days after drying, fermented and macerated for 15-20 days in stainless steel at controlled temperature. Between January and February the wine is re-fermented (ri-passo) for 5-6 days over the amarone's pomace bringing more structure, power and harmony than the Valpolicella classico superiore. Follows resting in big oak barrels. Typical of Valpolicella the ripasso technic has no equal in the rest of Italy.

Alcohol: 14,5% vol

Total acidity: 6 g/l

Reducing sugars: 2,3 g/l

Color: Bright red, deep ruby.

Bouquet: Intense notes of sour cherry, red fruits, blueberry and pleasant hints of spices and rhubarb.

Taste: Full, rounded, strongly structured. The high alcohol grade is perfectly balanced by velvety tannins and balsamic notes ensuring excellent drinkability. Harmonic to the taste, fresh sour cherry, perfect balance between juice and sugars. Valpolicella classic stands out: pure elegance.

Food pairing: Excellent with hearty dishes such as pappardelle al ragù or red meat such as grilled Fiorentina. Great with pork roasted with caramelized onion and sweet fennel seeds. Best with medium aged cheeses.

Bottle: 0,75 L - 1,5 L - 3 L

Serving temperature: 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

