

RUBINELLI
VAJOL

1953
RUBINELLI
Vajol
1635



amarone

della Valpolicella classico docg

Varietal: 40% Corvina, 40% Corvinone, 10% Rondinella, 5% Molinara, 5% Oseleta

Soil composition: Limestone, tufa, clay

Cultivation: 50% Pergola veronese, 50% Guyot

Harvest: Select grapes are hand picked and laid out on racks to rest for four months in a drying loft. During this time the natural drying of the grapes takes place.

Vinification: Between January and February the dried grapes are pressed and the thick juice fermented and macerated for 30-40 days in stainless steel tanks. After racking comes a long ageing in 30-50hl oak barrels before bottling.

Alcohol: 16% vol

Total acidity: 5,95 g/l

Reducing sugars: 4,4 g/l

Color: Crimson red with bright intense ruby reflections.

Bouquet: On the nose an immediate explosion of cherry, sour cherry, ripe red fruits, blueberry, underbrush, orange rind and flowers blending with elegant spicy hints, aromatic herbs, tobacco, dark chocolate, coffee, licorice and pepper.

Warm evolutions toward oriental spices inebriate for a long time.

Taste: Rotund, perfectly balanced rewarding the palate with velvety warmth. Full-bodied, the sip is solid, supported by freshness and fine tannins. Fruit and spice keep coming back in polyphonic arrangements. The finish well balanced with intriguing mineral notes.

A rotund wine, inviting, long lasting and intense, perfectly harmonic in its gustatory components.

Its tannic texture and fresh ending are gifting fine and measured sensations, caressing the senses with constant balance between tension and lightness.

Food pairing: A wine created by time: the long drying and the long refinement time require dishes cooked for long time, high intensity and aromatic aftertaste. The favorite dish remains the roasted veal shank with scents of bay leaf, thyme, sage, rosemary cooked for at least 6 hours at low heat (120 °). Perfect with well aged cheeses. A meditation wine for the flesh as well as the spirit. We suggest to uncork at least one hour before serving.

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

Serving temperature: 18 - 20° C



Azienda Agricola RUBINELLI VAJOL



P.IVA/CF 04205940234

Via Paladon, 31 · Località Vajol

37029 San Floriano di San Pietro in Cariano · Valpolicella · Verona · Italia

www.rubinellivajol.it · info@rubinellivajol.it

tel/fax +390456839277 
mobile +393474223944 

mobile +393483330411 
mobile +393487145744 

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