

RUBINELLI
VAJOL

1953
RUBINELLI
Vajol
1635



valpolicella classico doc

Varietal: 45% Corvina, 35% Corvinone, 15% Rondinella, 5% Molinara

Cultivation: 50% Pergola veronese, 50% Guyot

Soil composition: Limestone, tufa, clay

Harvest: By hand

Vinification: Grapes harvested in September are pressed immediately. Fermentation and maceration in stainless steel at controlled temperature for 8-10 days. Ageing in steel tanks and in bottle in the dark and cool cellar carved in the tufa below the Vajol hill.

Alcohol: 12,5% vol

Total acidity: 5,3 g/l

Reducing sugars: 1,3 g/l

Color: Bright light ruby red; striking for its transparency allowing the eye to see through it.

Bouquet: Varietal in color as well as in bouquet where the main theme are red fruits: pomegranate, cherry, currant with wisteria flowers and tiny red roses.

Taste: Young and very fresh wine. Fine, elegant and fragrant. Very light balsamic notes with only a hint of spices: cloves, juniper and a pinch of pepper. To the sip a return of fresh fruit, tasty, balanced and soft finishing with pleasant persistency.

Food pairing: Excellent opening wine from aperitif to appetizers, great with sliced cured meat and pasta dishes. Buffalo Caprese with beefsteak tomato, oregano from Etna, big leaf basil and last harvest EVO oil. Fish is not a taboo: we suggest baked monkfish with new roasted potatoes and cherry tomatoes.

Bottle: 0,75 L

Serving temperature: 14 - 16° C



Azienda Agricola RUBINELLI VAJOL



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