

RUBINELLI
VAJOL

1953
RUBINELLI
Vajol
1635



fiori bianchi

IGT bianco veronese

Varietal: 80% Garganega, 20% Trebbiano Veronese

Cultivation: 50% Pergola veronese, 50% Guyot

Soil composition: Limestone, tufa, clay

Harvest: By hand

Alcohol: 12,5% vol

Total acidity: 5,19 gr/l

Reducing sugars: 3,1 gr/l

Color: Wheat yellow with green- golden reflections.

Bouquet: Fragrant scent of white flowers: hawthorn, elder, cherry, iris and magnolia.

Taste: Delicate and persistent ending with almond and white peach.

Food pairing: A must with strong flavored dishes such as bigoli with Cantabrico anchovies, garlic, parsley and toasted bread crumbs. Excellent with linguine and lobster, warm fish appetizers and lobster Catalan-style. Superb with turbot and grilled calamari.

Imperative at a wedding!

Bottle: 0,75 L

Serving temperature: 10° 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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 CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N. 1308/13
CAMPAIGN FINANCED PURSUANT EEC REGULATION NUMBER 1308/13

