

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 after drying for few days in the drying loft.

Fermentation in stainless steel at controlled temperature. In January the wine is re-fermented (ri-passo) for few days over the amarone's new pomace reaching more structure, alcoholic content and harmony. 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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