

RUBINELLI VAJOL

amarone

amarone della Valpolicella classico docg



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

Vinification: The selected grapes have rested four months in a fruit bed dug in the tufa rock, where the natural process of liting has come to an end. Between January and February the grapes have gone through a process of fermentation and maceration at a controlled temperature. After that follows a refining process of 36 months in oak barrel of 30 hl.

Colour, Bouquet, Taste: It is a well structured wine supported by a notable alcohol grade. It's color is a brilliant red ruby, its perfume reminds us of red ripe fruits under spirit, with spices, liquorice and pepper... The taste is velvety and warm, and senses are caressed by a rotund, well balanced and elegant wine.

Gastronomical advice: Excellent for stews, stracotto o brasato (roasted meat, stewed in red wine) and, in general, all dishes with higt aromatic persistence. We advise you to open the bottle some time before serving, and to let it rest at a cellar temperature.

Service temperature: 18 - 20°

Bottle: l. 0,75 - 1,5

Alcohol grade: 16 - 16,5%



Total Acidity: g/l 5,95



Reducing sugars: g/l 4,4

Azienda agricola

Via Paladon, 31 · Località Vajol · 37029 San Pietro in Cariano
Valpolicella · Verona · Italia

www.rubinellivajol.it · info@rubinellivajol.it

tel/fax +390456839277 
mobil +393474223944 

mobil +393483330411 
mobil +393487145744 

P.IVA/CF 04205940234

 Azienda Agricola RUBINELLI VAJOL