

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 to rest for few months in a drying loft.

Vinification: In the middle of winter the dried grapes are pressed and the thick juice is let to ferment for a long time. Follow years of ageing in 30-50hl oak barrels and more ageing in bottle.

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



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