

# RUBINELLI VAJOL

## ripasso

### *valpolicella classico superiore ripasso doc*



**Varietal:** 50% Corvina, 25% Corvinone, 15% Rondinella, 5% Molinara, 5% Oseleta.

**Vinification:** Selected grapes are pressed early in November after more than one month of drying in the loft. A fermentation and maceration process lasting about 15-20 days at controlled temperatures then takes place; in February, the wine is re-fermented 5-6 days over the marcs of amarone and is then left to mature in large oak barrels for 24 months.

**Colour, Bouquet, Taste:** This is a strong, full-bodied wine. Its deep ruby red colour is matched by very intense bouquet of red fruit conserved in spirits with agreeable hints of spices and a well-balanced taste.

This is undoubtedly a ripasso wine with an impressive, distinct, tannic, clean and elegant character.

**Food pairings:** The harmonious bouquet, freshness and dry flavour make this ripasso a perfect wine for the whole meal. Particularly suited to roasts and grilled t-bone steaks.

**Serving temperature:** 18°

**Bottle:** l. 0,75 - 1,5

**Alcohol:** 14,5%



**Total Acidity:** g/l 6



**Reducing sugars:** g/l 2,3

#### Azienda agricola

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

[www.rubinellivajol.it](http://www.rubinellivajol.it) · [info@rubinellivajol.it](mailto:info@rubinellivajol.it)

tel/fax +390456839277   
mobil +393474223944 

mobil +393483330411   
mobil +393487145744 

P.IVA/CF 04205940234

 Azienda Agricola RUBINELLI VAJOL