

RUBINELLI  
VAJOL

1953  
RUBINELLI  
Vajol  
1635



## valpolicella classico doc

**Varietal:** 45% Corvina, 35% Corvinone, 15% Rondinella, 5% Molinara

**Cultivation:** 50% Pergola veronese, 50% Guyot

**Soil composition:** Limestone, tufa, clay

**Harvest:** By hand

**Vinification:** Grapes are harvested in September and pressed immediately. Fermentation in stainless steel at controlled temperature, ageing in steel tanks and in bottle in the cool and dark cellar carved in the tufa below the Vajol hill.

**Alcohol:** 12,5% vol

**Total acidity:** 5,3 g/l

**Reducing sugars:** 1,3 g/l

**Color:** Bright light ruby red; striking for its transparency allowing the eye to see through it.

**Bouquet:** Varietal in color as well as in bouquet where the main theme are red fruits: pomegranate, cherry, currant with wisteria flowers and tiny red roses.

**Taste:** Young and very fresh wine. Fine, elegant and fragrant. Very light balsamic notes with only a hint of spices: cloves, juniper and a pinch of pepper. To the sip a return of fresh fruit, tasty, balanced and soft finishing with pleasant persistency.

**Food pairing:** Excellent opening wine from aperitif to appetizers, great with sliced cured meat and pasta dishes. Buffalo Caprese with beefsteak tomato, oregano from Etna, big leaf basil and last harvest EVO oil. Fish is not a taboo: we suggest baked monkfish with new roasted potatoes and cherry tomatoes.

**Bottle:** 0,75 L

**Serving temperature:** 14 - 16° C



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