

RUBINELLI VAJOL

valpolicella

valpolicella classico superiore doc



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

Vinification: The selected grapes are pressed after over one month of storage, at the beginning of November. The grapes go through a process of fermentation and maceration of 15-20 days at a controlled temperature.

Then they are put in oak barrels for 24-36 months.

Colour, Bouquet, Taste: It is nicely structured, supported by high alcohol grade.

The color is a strong ruby red, and the taste is well balanced. The scent is intense and reminds us of black cherry and red fruits.

This is certainly a valpolicella with plenty of character, elegant, clean, fragrant.

Gastronomical advice: The harmonious bouquet, the fresh and dry taste make this wine a perfect companion through-out the whole meal.

Service temperature: 18°

Bottle: l. 0,75

Alcohol grade: 13,5%



Acidity: g/l 5,55



Reducing sugars: g/l 1,2

Azienda agricola

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