

RUBINELLI VAJOL

fiori bianchi IGT bianco veronese



Varietal: 80% Garganega, 20% Trebbiano Veronese

Vine training system: 50% Verona Pergola and 50% Guyot

Soil composition: Calcareous, tuffaceous and clayey

Harvesting: Manual

Vinification: Soft pressing, and fermentation in stainless steel tanks at 18-20°C

Colour: Wheat yellow with green-golden reflections

Aroma: Fragrant of fresh white flowers: hawthorn, elderflower, cherry, iris and magnolia

Tasting notes: Refined and persistent with an almond and white peach finish

Pairing: Absolutely essential with a strong-flavoured dish such as bigoli with Cantabrian anchovies, garlic, parsley and toasted breadcrumbs. Excellent with linguine with lobster, warm fish starters and Catalan-style lobster. Exquisite with grilled turbot and squid. A must-have for a wedding!

Bottle: 0.75 L

Serving temperature: 10°C

Alc./Vol.: 12.5%



Total acidity: 5.19 g/l



Reducing sugars: 3.1 g/l

Azienda agricola

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