

RUBINELLI VAJOL

valpolicella *valpolicella classico doc*



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

Vinification: The selected grapes are harvested and immediately pressed at the end of September.

They undergo fermentation and maceration for about 10-15 days at a controlled temperature and subsequently the wine is left to improve in steel tanks.

Colour, Bouquet, Taste: It is a very young and very fresh wine. The eye can go through its light ruby color and on the nose there are notes of sour red fruit, immediate taste of currants and pomegranate, followed by that of cherries, pleasant the delicate hints of spices. It is a light, balanced, fragrant and elegant wine.

Gastronomical advice: Its harmonious bouquet, its freshness and flavor make this wine the perfect companion for pasta dishes, appetizers and sliced cured meat.

Perfect at the beginning of your meal, from aperitif to first dish.

Service temperature: 12 - 16°

Bottle: l. 0,75

Alcohol grade: 12 - 12,5%



Acidity: g/l 5,3



Reducing sugars: g/l 1,3

Azienda agricola

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