

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

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