




RUBINELLI VAJOL

Amarone della Valpolicella Classico DOCG

www.rubinellivajol.it

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| VARIETALS | 40% Corvina, 40% Corvinone, 10% Rondinella, 5% Molinara, 5% Oseleta |
| VINTAGE | 2016 |
| REGION | Valpolicella, Veneto, Italy |
| TECHNICAL DATA | Alcohol 16% Total acidity 5.95 g/l Residual sugar 3 g/l |
| APPEARANCE | Crimson red with intense ruby reflections. |
| NOSE | On the nose an explosion of sour cherry, ripe red fruit, blueberry, orange rind and flowers blends with spices, aromatic herbs, tobacco, coffee, dark chocolate, licorice and pepper. |
| PALATE | Full-bodied, rotund, perfectly balanced with velvety warmth. The sip is solid, supported by freshness and fine tannins. |
| AGEING | In the middle of winter the dried grapes are pressed and the thick juice is let to ferment for a long time. Follow 36 months of ageing in 30-50hl oak barrels and ageing in bottle. |
| PAIRING | Long drying and refinement time require dishes cooked for long time, high intensity and aromatic aftertaste. |
| RATINGS | 93pts JAMES SUCKLING.COM 4.0 93pts GILBERT & GAILLARD  |
| ORDER CODE | IT345 |