




# RUBINELLI VAJOL

## Destinée Amarone della Valpolicella Classico Riserva DOCG

[www.rubinellivajol.it](http://www.rubinellivajol.it)

VARIETALS	40% Corvina, 40% Corvinone, 10% Rondinella, 5% Molinara, 5% Oseleta
VINTAGE	2011
REGION	Valpolicella, Veneto, Italy
TECHNICAL DATA	Alcohol 16%
APPEARANCE	Elegant bright ruby red.
NOSE	Classic in its olfactory expression, with ripe red fruit, cherry in alcohol, flowers, licorice, undergrowth and spices.
PALATE	In the mouth, the sip is well defined and tends to be juicy, with good tannic structure and round and crunchy fruitiness enhanced by a savory acidity, which gives rhythm and thickness.
AGEING	In the middle of winter the dried grapes are pressed and the thick juice is let to ferment for 30-40 days in stainless steel tanks. After comes a long ageing in 30-50hl oak barrels.
PAIRING	Rich, syrupy and dry, Amarone pairs best with lamb, venison, ribs, liver and onions, braised beef, hearty stews and rich pastas.
RATINGS	96pts <b>falstaff</b> <b>4.5</b> 
ORDER CODE	IT522