



RUBINELLI VAJOL

Amarone della Valpolicella Classico DOCG

www.rubinellivajol.it

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 93pts GILBERT & GAILLARD	4.2 ★★★★★ VIVINO
ORDER CODE	IT0345	