


# RUBINELLI VAJOL

## Valpolicella Ripasso Classico Superiore DOC

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



VARIETALS	50% Corvina, 25% Corvinone, 15% Rondinella, 5% Molinara, 5% Oseleta
VINTAGE	2015
REGION	Valpolicella, Veneto, Italy
TECHNICAL DATA	Alcohol 14.5% Residual sugar 2.3 g/l Total acidity 6 g/l
APPEARANCE	Deep ruby red colour.
NOSE	Very intense bouquet of red fruit conserved in spirits with agreeable hints of spices.
PALATE	This is undoubtedly a Ripasso wine with an impressive, distinct, tannic, clean and elegant character.
AGEING	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.
PAIRING	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.
READINESS FOR DRINKING	Drink now through 2022.
RATINGS	93pts <a href="http://JAMESUCKLING.COM">JAMESUCKLING.COM</a> 2 Glasses 
ORDER CODE	IT344