



## Rubinelli Vajol Ripasso Valpolicella Classico Superiore D.O.C. 2014



REGION	Veneto/Valpolicella Classico Superiore Ripasso D.O.C.
GRAPES	50% Corvina, 25% Corvinone, 15% Rondinella, 5% Molinara, 5% Oseleta
VITICULTURE	Sustainable farming. Veronese arbour and Guyot vine training. South facing exposure.
VINICULTURE	Hand picked fruit is left to dry in the lofts for a minimum of one month. In November, fermentation occurs in temperature controlled stainless steel tanks. In February, the wine is re-fermented for 5-6 days over the marc from the Amarone, after which it is aged for 24 months in 3,000L and 5,000L large oak barrels.
SOIL	Tuff rock terraces, calcareous clay slopes.
ALCOHOL	14.5%

**Vajol** is an area of land set between the thousand-year-old Pieve di San Floriano and San Pietro in Cariano, the main municipality of Valpolicella classica. The Vajol farmland unfolds to the eye in a splendid valley of 10 hectares of vineyards, all south facing: a perfect harmony of sloping fields and hills with the house, wine cellar and *fruttai* (drying lofts) set at the center. The northern fields border the territory of Comune di Fumane and Marano.

**Gaetano Rubinelli** (1886 - 1971) was the founder of Rubinelli Vajol, having first built the Chievo Dam along the River Adige, an effort that supplied electricity to all of the Veronese industries at the beginning of the century. Following the success of this project, he and his family decided to begin the production of wine in the heart of Valpolicella.

The soil is very calcareous, ideal for moderating the vines' natural vigour; it is thin but rich in organic substances, permitting the vines to live in perfect nutritional balance. All weed killers and synthetic fertilizers have been eliminated from the vineyard and have been replaced with mechanical weeding and green manure so as to respect and exalt the natural characteristics of the terrain. In addition, the family uses more than 20 herbaceous and leguminous extracts between the rows and surrounding soil at the time of flowering, to generate an increase in organic substances.

The vineyards receive water naturally, even in the driest seasons, absorbing the necessary amount from ground water that flows from a natural spring known as 'the fount of Vajol'. The Limestone soils have a sponge-like quality, with a capacity to hold water for long periods and release it only when the plants need it, always keeping the berries well hydrated.

Today, **Rubinelli Vajol** is still owned and operated by the Rubinelli family. They only produce numbered bottles of the 5 classic Valpolicella wines: Amarone, Ripasso, Valpolicella Classico Superiore, Valpolicella Classico and Recioto.