



Rubinelli Vajol Valpolicella Classico D.O.C. 2017



REGION	Veneto/Valpolicella D.O.C.
GRAPES	45% Corvina, 35% Corvinone, 15% Rondinella, 5% Molinara
VITICULTURE	Sustainable farming on 10 hectares. Veronese arbour and Guyot vine training. South facing exposure.
VINICULTURE	Estate grown fruit is hand picked. Fermentation in temperature controlled stainless steel tanks. The wine is left un-oaked.
SOIL	Tuff rock terraces, calcareous clay slopes.
ALCOHOL	12.5%

Vajol is an area of land set between the thousand-year-old Pieve di San Floriano and San Pietro in Carianso, the main municipality of Valpolicella Classico. 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 *fruttaio* (drying lofts) set at the center. The northern fields border the territory of Comune di Fumane and Marano. Rubinelli is the only producer within the Cru Vajol making their own wine. The one other family who owns vineyards in Vajol sells their grapes.

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 vigor; 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.**