



Carpineto Dogajolo

Varietal: 30% Cabernet Sauvignon 70% Sangiovese



Appellation: IGT Toscana

Alcohol %: 13.2

Residual Sugar: 1.7 gr / liter

Acidity: 5 gr / liter

ph: 3.56

Tasting Notes:

The nose is fruity with hints of cherry, coffee, vanilla, and spice. It is full and soft on the palate with complex and well-developed flavors and tannins.

Aging:

6 months in previously-used French & American oak barrels & cement vats followed by 4-6 months in bottle.

Winemaking:

10-15 days in stainless steel tanks at 25-30°C, with periodic pump-overs. The Sangiovese underwent full malolactic fermentation, whereas the Cabernet Sauvignon only underwent partial.

Food Pairing : Great for everyday drinking, this wine is a great value that pairs well with a wide variety of dishes, such as antipasti platters, grilled white meats, and tomato based pasta dishes



Accolades

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