



Carpineto Dogajolo Bianco

Varietal: 40% Chardonnay 30% Grechetto 30% Sauvignon blanc



Appellation: IGT Toscana

Alcohol %: 13.2

Residual Sugar: 1.7 gr / liter

Acidity: 5 gr / liter

ph: 3.56

Vintage: 2014

Tasting Notes:

On the nose it is pleasantly fruity, elegantly aromatic and harmonious. The palate shows a wine with a medium body with agreeable acidity and a dry, pleasantly velvety, soft finish.

Aging:

Filtered and bottled immediately

Winemaking:

10-15 days in stainless steel tanks at 25-30°C, with periodic pump over.

Food Pairing : Enjoy as an aperitif or paired with antipasto platters consisting of cured meats and mild cheeses. Also excellent with grilled fish.

Accolades



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