



# Carpineto Dogajolo Rose'



**Varietal:** 100% Sangiovese

**Appellation:** IGT Toscana

**Alcohol %:** 12.5

**Residual Sugar:** 1.5 gr / liter

**ph:** 3.24

**Acidity:** 4.9 gr / liter

**Elevation:** 300 – 350 mt

**Tasting Notes:** This dry rosé has a bouquet of elegant florals, particularly rose, myrtle, and grape flowers. Bright fruity flavors of crisp red apple, currants, and a hint of sour cherry finish clean on the palate

**Aging:** In stainless steel tanks

**Winemaking:** the juice is left in contact with the skin for about 12 hours.

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



## Accolades

---

2209 W 1<sup>st</sup> Street Suite 111 Tempe AZ 85281  
p. 480 557 8466 f. 480 557 0556

[www.classicowines.com](http://www.classicowines.com)