



Carpineto Dogajolo



Varietal: 20% Cabernet Sauvignon,
80% Sangiovese

Elevation: 300-350 meters

Practice: Sustainable

Dry Extract: 27.0 g/L

Appellation: Toscana, Italy

Production: 50,000 cases

Alcohol: 13.2%

Acidity: 5.0 g/L

Residual Sugar: 1.7 g/L

pH Level: 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:

2014 Wine Spectator – 86 pts

2011 Wine Enthusiast – 87 pts BEST BUY

2011 Wine Spectator – 89 pts