

Carpineto

Dogajolo Bianco

40% Chardonnay, 30% Sauvignon Blanc, 30% Grechetto

Dogajolo is the entry-level tier of wines from internationally acclaimed producer, Carpineto. The name derives from the Italian word *doga*, meaning “stave,” the thin, narrow strips of wood used to form casks.

Tasting Notes:

A medium-bodied white with pleasant citrus aromas and flavors, Carpineto Dogajolo Bianco is a young, fresh wine with a balanced acidity and clean, delicate finish. Produced from estate-grown fruit from the Montepulciano estate, each varietal is vinified separately in stainless steel tanks.

Vineyards:

Region: Tuscany, Italy
Training Method: Spurred cordon
Planting Density: 8,500 vines/hectare
Soil Composition: Sandy clay with limestone from the Pliocene era
Elevation: 300-350 meters
Exposure: Southern
Practices: Sustainable

Winemaking:

Harvest: September
Fermentation: 10-15 days in stainless steel tanks at 25-30°C, with periodic pump overs.

Aging:

Filtered and bottled immediately

Technical Data:

Alcohol: 13.2%
pH: 3.56
Residual Sugar: 1.7 grams/liter
Acidity: 5.0 grams/liter
Dry Extract: 27.0 grams/liter

Production Quantity:

50,000 cases



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