

Carpineto

Dogajolo Rosato

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

Varietals:

100% Sangiovese

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.

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

Vineyards:

Region: Tuscany, Italy
Training Method: Spurred cordon
Soil Composition: Calcareous clay & sandstone
Elevation: 300-350 meters
Practices: Sustainable farming

Winemaking:

Harvest: Hand-harvested in September
Fermentation: In stainless steel tanks

Technical Data:

Alcohol: 12.5%
pH: 3.24
Residual Sugar: 1.5 grams/liter
Acidity: 4.9 grams/liter
Dry Extract: 17.0 grams/liter



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