



## Carpineto

Dogajolo  
Toscana IGT



### REGION

Tuscany

### VARIETY

Sangiovese up to 70%; Cabernet and other varieties up to 30%. The exact proportions can vary with each vintage.

This is a very innovative product, a young “Super-Tuscan”, whose characteristics are never found together in the same wine. Dogajolo combines the power and deep colors of a young wine, the elegance and balance given by wood aging, as well as a fruity and fragrant bouquet.

The two grape varieties are vinified separately, since they ripen at different times. Toward the end of fermentation they are blended and placed in small wooden casks where they slowly complete alcoholic and malolactic fermentation.

Dogajolo is bottled between the last week of March and the first week of April of the year after harvest. It is excellent when young, but as with any red wine of good mettle, it ages well.

### TASTING NOTES

Very fruity and intense, with hints of cherry, coffee, vanilla and spice

### FOOD PAIRINGS

Given its fruitiness, Dogajolo can be paired with first courses and white meats, but shows at its best with full-flavored dishes such as roasts, grilled meats, cold cuts and Tuscan regional specialties.