## ClassicO Fine Wines & Spirit

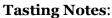
## **Carpineto**Dogajolo Rosso

Varietal: 30% Cabernet Sauvignon 70% Sangiovese

**Appellation**: IGT Toscana

**Alcohol %: 13.2** Residual Sugar: 1.7 gr / liter

**Acidity:** 5 gr / liter **ph:** 3.56



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

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