ClaSSicO

Fine Wines & Spirit -est. 2002 -

Carpineto Dogajolo Rose'



Varietal: 100% Sangiovese

Appellation: IGT Toscana Alcohol %: 12.5

Residual Sugar: 1.5 gr / liter **ph:** 3.24

Acidity: 4.9 gr / liter Elevation: 300 – 350 mt

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

Aging: In stainless steel tanks

Winemaking: the juice is left in contact with the skin for about 12 hours.

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



Accolades

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