

# Dogajolo Rosato

|                            |                              |
|----------------------------|------------------------------|
| <b>Category</b>            | Rosé                         |
| <b>Grapes</b>              | 80% Sangiovese, 20% Canaiolo |
| <b>Appellation</b>         | Toscana (IGT)                |
| <b>Producer</b>            | Carpineto                    |
| <b>Country</b>             | Italy                        |
| <b>Region</b>              | Toscane                      |
| <b>Vintage</b>             | 2014                         |
| <b>Size</b>                | 750 ml                       |
| <b>Degree of alcohol</b>   | 12,5 %                       |
| <b>Serving temperature</b> | 8 °C                         |
| <b>Available</b>           | Ontario                      |

 CAMPAGNE FINANCÉE CONFORMÉMENT AU REG. EU 1308/2013  
CAMPAIGN FINANCED ACCORDING TO EU REG. 1308/2013

## Terroir

The wine is made from selected grapes from central Tuscany.

## Vinification and maturation

The must obtained from pressing is cooled and left in contact with the skins for a short time. Fermentation takes place in controlled conditions in stainless steel tanks and uses selected yeasts. The wine is bottled in early January.

## Features

Pale pink with elegant bright fuchsia tones. Intense floral aromas and fruits like red currants and sour cherry. In the mouth, the wine is broad, elegant and fruity. You will be charmed by this dry and delightfully fresh rosé.

## Food Pairings

Excellent as an aperitif and with hors d'oeuvres, it also makes a distinctive companion to grilled fish, lightly peppered dishes and cheese.

## Other information

89 pts David Lawrason

## Product codes

Québec : 10263189, Ontario : 699934

