

Dogajolo Rosso

Category	Red
Grapes	80 % Sangiovese, 20 % Cabernet-Sauvignon
Appellation	Toscana (IGT)
Producer	Carpineto
Country	Italy
Region	Toscane
Size	750 ml
Degree of alcohol	13 %
Serving temperature	15-16 °C
Available	Québec, Ontario, British Columbia, Alberta, New Brunswick, Nova Scotia, Prince Edward Island, Newfoundland and Labrador

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

Vinification and maturation

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.

Features

Deep garnet with violet reflections. Very fruity and intense, with hints of cherry, coffee, vanilla and spice. Full, soft on the palate, complex, and well developed flavors.

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.

Product codes

Québec : 978874, Ontario : 361501, British Columbia : 141721, Alberta : 713192, New Brunswick : 8003015700530, Nova Scotia : 1001253, Prince Edward Island : 8003015700530, Newfoundland and Labrador : 4874

