

# Carpineto

## Dogajolo

80% Sangiovese, 20% Cabernet Sauvignon

Dogajolo is the entry-level tier of wines from internationally acclaimed producer, Carpineto. The name derives from the Italian word *doga*, meaning “stave,” the thin, narrow strips of wood used to form casks.

### Tasting Notes:

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. 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.

### Vineyards:

Region: Tuscany, Italy  
Training Method: Spurred cordon  
Planting Density: 8,500 vines/hectare  
Soil Composition: Sandy clay with limestone from the Pliocene era  
Elevation: 300-350 meters  
Exposure: Southern  
Practices: Sustainable

### Winemaking:

Harvest: September  
Fermentation: 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.

### Aging:

6 months in previously-used French & American oak barrels & cement vats followed by 4-6 months in bottle.

### Technical Data:

Alcohol: 13.2%  
pH: 3.56  
Residual Sugar: 1.7 grams/liter  
Acidity: 5.0 grams/liter  
Dry Extract: 27.0 grams/liter

Production Quantity: 50,000 cases



OPICI WINES & SPIRITS  
25 De BOER DRIVE GLEN ROCK, NJ  
201.689.3256

WWW.OPICIWINESANDSPIRITS.COM



FACT SHEET