

CARPINETO

Tuscany, Italy

Dogajolo Bianco**Grape Variety:** 80% Sangiovese 20% Canaiolo 30% Sauvignon Blanc

The name Dogajolo was simply invented by the founders of Carpineto. It derives from the Italian word *doga*, meaning “stave,” the thin, narrow strips of wood used to form casks.

Vinification Process: Harvest took place in September. The grapes were immediately destemmed upon arrival at the cellar and cold-soaked for 6 hours in stainless steel at a low temperature of 5°C. After pressing, the must fermented over 6 days in temperature-controlled stainless steel tanks at 14-16°C. The resulting wine was filtered and bottled to maintain the fresh, fruity characteristics of each varietal.

Description: Elegant fruit aromas create a pleasant bouquet. Medium-bodied with good acidity and a dry, smooth finish.

Food Pairing: An excellent aperitif wine enjoyed with hors d’oeuvres. Also pairs well with Mediterranean cuisine, including seafood and vegetables.

Vineyards: The Ferrina and Fontanino vineyards were planted after a careful study aimed at identifying the best environment for the production of this wine. Located in Chianciano in the province of Siena at an elevation of 200 meters. Planted using the guyot training method, the 10 hectares achieve a density of 7500 vines/hectare in sandy clay soil with a high content of limestone.

Alcohol: 12.1%

Additional Winery Information:

Carpineto takes its name from the Greek - Carpos, meaning fruit. The modern day winery was founded in 1967. Since then, the partnership between cofounders Giovanni Carlo Sacchet and Antonio Mario Zaccheo has developed an award winning, international reputation for consistently elegant wines with unmatched intensity and extract. The four Carpineto estates encompass 424 hectares of land spread among Tuscany's most prestigious appellations. From the heart of the Chianti Classico region to their extensive Vino Nobile holdings in Montepulciano, Carpineto has garnered a strong global following fueled by their unique combination of traditional and innovative winemaking. Carpineto was the first Italian winery to receive the Robert Mondavi Trophy for excellence and has been nominated Best Italian Wine Producer at the 34th International Wine and Spirits Competition.

