

DOGAJOLO TOSCANO Rosso I.G.T.

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This is a very innovative product, a young "Super-Tuscan", whose characteristics are never found together in the same wine. Dogajolo combines the power and deep colors of a young wine, the elegance and balance given by wood aging, as well as a fruity and fragrant bouquet.

Grapes: Sangiovese, Cabernet and other varieties.

Vinification Technique: the 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.

Finishing: it is excellent when young, but as with any red wine of good mettle, it ages well.

Color: deep garnet with violet reflections.

Bouquet: very fruity and intense, with hints of cherry, coffee, vanilla and spice.

Flavor: full, soft on the palate, complex, well developed.

Serving Temperature: 15-16°C (59-61°F) the first year, 18-20°C (64-68°F) thereafter.

Gastronomy: 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 specialty.

