

DOGAJOLO TOSCANO BIANCO I.G.T.

White 'Super-Tuscan' produced from estate grown vineyards planted after a careful study aimed at identifying the best environment for the production of this wine. The hillside, dry-farmed vineyards are located within the Chianciano and Montepulciano (Siena) property.

Grapes: Chardonnay grapes blended with Grechetto, Sauvignon Blanc.

Vinification: the grapes are destemmed, the juice is then cooled and left with the skins for a brief period of time. After pressing and settling the wine is fermented under temperature-controlled conditions.

Finishing: the newly formed wine is immediately racked off, filtered, and kept at low temperatures. This maintains the fruity aromas in their freshest state and allows for a natural stabilization process. This wine has not been subject to clarifications or stabilization with chemical products.

Color: straw yellow with green highlights.

Bouquet: pleasantly fruity, elegantly aromatic, and harmonious.

Flavor: medium body with agreeable acidity and a dry, pleasantly velvety, soft finish.

Serving Temperature: 10- 12°C, 50-54°F.

Gastronomy: excellent as an aperitif or with typical Mediterranean cuisine, such as salads, pasta, seafood and white meats. Excellent also with flavorful, spicy Asian foods.

