

DOGAILO ORO TOSCANO ROSSO I.G.T.

Our Dogajolo ORO comes from the most historic hillsides of Central Tuscany. Handcrafted from high density, older, low-yielding and dry farmed vineyards, it is carefully blended to make a classic Sangiovese based 'Super Tuscan' of good structure, elegance, refinement and aging potential.

Grapes: Sangiovese min 85%; Cabernet Sauvignon and other varieties up to 15%.

Vinification and ageing: the two grape varieties are vinified separately, since they ripen at different times. Fermentation takes place in temperature controlled stainless steel tanks with the aid of selected yeasts. Towards the end of the fermentation process they are blended and moved into wooden casks of different capacity where the wine ages for a minimum of 8 months. The wine is then transferred into stainless steel tanks prior to bottling.

Color: ruby red with garnet reflections.

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

Flavor: full-bodied, soft on the palate, complex, well-rounded with a long, persistent finish.

Alcohol: 13-13.5% by volume.

Serving Temperature: 18-20°C (64-68°F)

Gastronomy: Dogajolo ORO shows at its best with full-flavored dishes such as roasts, grilled meats, cold cuts and Tuscan regional specialties.

