



DODO

TOSCANA SANGIOVESE IGT

"DODO comes from a small vineyard site of clay and schist soils planted in 2004. It is here Arnaldo Rossi cultivates the beloved Sangiovese grape, nurtured by respecting nature and using traditional techniques, such as the alberello training system for the vines and shirking all mechanized farming. Thanks to the clay-rich soil, DODO boasts a significant yet never heavy structure, with remarkable intensity and aging potential. A purebred Sangiovese."

VINEYARD LOCATION	Cru Valle di Chio "Dodo"
ELEVATION	300 meters above sea level
SOIL TYPE	Clay/stone
AVERAGE VINE AGE	20 years
CASE PRODUCTION	140
GRAPE YIELD	10,000 vines/hectare
TRELLIS SYSTEM	Alberello (pruning the vines to encourage a compact, rounded structure resembling a small tree)
VARIETAL/BLEND	Sangiovese
MACERATION AND FERMENTATION	Native yeast fermentation in oak vats
AGING VESSEL AND LENGTH	Rested for 9 months in oak, then transferred to concrete vats for 12 months with an additional 12 months in bottle
ALCOHOL BY VOLUME	14%



WINEMAKER
Arnaldo Rossi

REGION/SUBREGION
Tuscany
Cortona

