



## Castello di Torre in Pietra

### Elephas Bianco

Lazio Bianco IGT (Organic)

艾利法斯干白葡萄酒(有机)



**Category:** Still Dry White Wine

**Place of origin:** Lazio

**Grape variety:** Trebbiano, Malvasia Puntinata, Vermentino

**Refinement:** Steel tanks, followed by 3 months in bottle

**Alcohol:** 12,5% vol.

**Aging:** 5 years

**Serving:** 12°C

**Tasting notes:** Bright yellow straw color with greenish reflections. White flowers, apple and peach aromas, finishing in aromatic herbs of the seaside. Good minerality, excellent acidity, notes of fruit.

**Pairing:** A good aperitif wine, suited also to delicate appetizers, light fish and vegetable dishes. Ideal with white meats and mild cheeses.

**Particularities:** In 1930's Senator Albertini decided to enhance the production of wines of the Castle lands characterized by the philosophy: "Organic for Passion". Its wines, grown with passion and care, age and refine in grottoes rich of ancient fossils of the great pachyderms, from this the name Elephas, that used to walk on our lands a long time ago.

**类型:** 干白葡萄酒

**产地:** 拉齐奥

**葡萄种类:** 特雷比奥罗, 玛尔维萨普提那塔, 维蒙蒂诺

**精炼提纯:** 钢罐, 随后3个月瓶中

**酒精度:** 12,5% vol. (酒精度会随年份发生改变)

**时效:** 5年

**建议饮用温度:** 12°C

**品酒辞:** 明亮的稻草黄泛绿光; 白色的花朵, 苹果和桃子的香味, 后味有海边的香草香; 良好的矿物质味, 优良的酸度, 伴有水果香。

**搭配推荐:** 作为开胃酒是不错的选择, 也可搭配精致的开胃菜, 清淡的鱼和蔬菜。适合搭配白肉和温和的奶酪。

**特殊性:** 在上个世纪三十年代Albertini参议院继承了遗产, 并决定提高葡萄酒的生产, “激情, 有机”是其理念, 并沿用了古生物化石大象的图标, 因此Elephas (大象) 的名字。

