



Castello di Torre in Pietra

Elephas Rosso

Lazio Rosso IGT (Organic)

艾利法斯罗素干红葡萄酒(有机)



Category: Still Dry Red Wine

Grape variety: Montepulciano, Cesanese, Sangiovese

Refinement: Cement vats, followed by 3 months in bottle

Alcohol: 13% vol.

Aging: 8 years

Serving: 16 - 18°C

Tasting notes: Intense ruby red with light violet tones. Ripe red fruit scents with some herbal notes. Warm and comforting taste, smooth and balanced; its round finish is marked by a slightly bitter note.

Pairing: Delicatessen meats and cheese, Italian appetizers, pasta with meat sauce; omelettes, escalopes, complex dishes like pasta with mushrooms and truffle, rabbit, grilled chicken and pot roast.

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: 干红葡萄酒

产地: 拉齐奥

葡萄种类: 蒙特普恰诺, 切萨内赛, 桑娇维塞

精炼提纯: 水泥罐, 随后3个月瓶中

酒精度: 13% vol.

时效: 8年

建议饮用温度: 16-18°C

品酒辞: 深宝石红色伴有浅紫色的色调; 成熟红色水果伴有一丝草药气息; 温润舒畅, 顺滑和平衡, 回味略苦。

搭配推荐: 熟肉类和奶酪, 意大利风味的开胃菜, 意大利肉酱面, 煎蛋, 炸肉块, 也有复杂的菜肴, 如: 蘑菇和松露意大利面, 兔肉, 烤鸡肉和炖肉。

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。

