



Antonelli San Marco

Baiocco

Umbria Rosso IGT

巴伊奥科干红葡萄酒



Category: Still Dry Red Wine

Place of origin: Umbria

Grape variety: Sangiovese 90%, Merlot 10%

Refinement: 5 months in stainless steel, 3 months in bottle

Alcohol: 13% vol.

Aging: 15 years

Serving: 16°C

Tasting notes: Bright ruby red with purplish hues. Fruit and flowers in its bouquet, with marked notes of cherries and berries. Lively and balanced taste, with a pleasant and fresh end.

Pairing: Excellent with cold pork cuts and cheeses, light pasta dishes, and medium-aged cheeses.

Particularities: Antonelli's vineyards grow in the green heart of Italy, the Umbria region, around the hilltop town of Montefalco. Umbria's grapes are among the most distinctive native red grapes wines recently revived in Italy, and surely Umbria's flagship wines: widely appreciated for their intensity and ageing capacity, red wines typically powerful and with great depth of flavor.

类型: 干红葡萄酒

产地: 翁布里亚

葡萄种类: 90%桑娇维塞, 10%梅鹿辄

精炼提纯: 在不锈钢容器中5个月, 瓶中3个月

酒精度: 13%vol.

时效: 15年

建议饮用温度: 16°C

品酒辞: 明亮的宝石红色伴有紫色的色调, 果香味和花香味, 并有明显的樱桃和浆果香味, 轻快而平衡, 余味清新令人愉悦。

搭配推荐: 适合搭配冷肉, 奶酪, 清淡意面和中等奶酪。

特殊性: 安东内利的葡萄园位于意大利的绿色中心地带-翁布里亚地区, 周围遍布小镇。翁布里亚地区的葡萄酒是意大利最独特的本地红葡萄酒, 并在翁布里亚拥有自己的旗舰店: 受到广泛赞赏, 是一款典型的味道浓厚强烈的葡萄酒。

