



CASCINA
BONGIOVANNI



Cascina Bongiovanni Langhe Arneis Langhe Arneis DOC 兰格阿内斯干白葡萄酒



Category: Still Dry White Wine
Place of origin: Cuneo - Piedmont
Grape variety: 100% Arneis
Refinement: Stainless steel tanks
Alcohol: 13,5% vol.
Aging: 5 years
Serving: 5 - 7°C

Tasting notes: Pale straw yellow color. Gentle fruity scents of pear and white peach which evolve into the complex floral smell with hints of anise. Sapid and warm with pleasing acid-saline taste at last.

Pairing: Fresh and light summer dishes or appetizers in winter.

Particularities: Cascina Bongiovanni was born in 1950 in Castiglione Falletto in Piedmont in the heart of Langhe hills. Strong passion and innovative techniques always respecting tradition brought Cascina Bongiovanni wines to excellent results and awards worldwide. On the label is represented an hawk and its shadow, in homage to the name of the place where the winery is located: Uccellaccio.

类型: 干白葡萄酒
产地: 库内奥 - 皮埃蒙特
葡萄种类: 100% 阿内斯
精炼提纯: 不锈钢罐
酒精度: 13,5% vol.
时效: 5年
建议饮用温度: 5 - 7°C

品酒辞: 浅稻草黄色; 散发着梨与白桃的果香, 慢慢地会变成复杂的花香, 并有些许的茴香味; 口感温润可口, 淡淡的酸咸余味, 令人愉悦。

搭配推荐: 夏季新鲜清淡的菜肴, 冬季开胃菜。

特殊性: Cascina Bongiovanni创建于1950年, 位于皮埃蒙特地区生产巴罗洛葡萄酒的朗格中心地带。又改进生产设备, 坚持技术创新, 尊重传统工艺, 确保Cascina Bongiovanni葡萄酒保持自己的个性和风格, 并取得了伟大成就, 在世界范围获得了众多的奖项。标签上有鹰和它的影子, 是对酒庄所在地Uccellaccio的尊敬。

