



## Castello di Torre in Pietra

### Roma

Rosso DOC (Organic)

罗马罗素干红葡萄酒(有机)



**Category:** Still Dry Red Wine

**Place of origin:** Lazio

**Grape variety:** 50% Montepulciano, 35% Cesanese, 15% Sangiovese

**Refinement:** Steel tanks; 3 months in cement vats and 3 in bottle

**Alcohol:** 13% vol.

**Aging:** 12 years

**Serving:** 16°C

**Tasting notes:** Intense ruby red with brilliant reflections. Scents of red fruits and sour cherries. Its taste is fruity and elegance, without any excess.

**Pairing:** Excellent with cheese, red meat and important first courses; It pairs perfectly with gourmet pizzas with figs, risottos, but also with vegetable dishes and fresh dairy.

**Particularities:** All the wines produced in the Castle lands are characterized by the philosophy: "Organic for Passion". The uniqueness of this wine is also due to its particular label that is a meaningful anagram game around the word Roma: Amor (Love), Mora (Blackberry), Orma (Footprint), Ramo (Branch).

**类型:** 干红葡萄酒

**产地:** 拉齐奥

**葡萄种类:** 50%蒙特普恰诺, 35%切萨内赛, 15%桑娇维塞

**精炼提纯:** 钢罐中, 水泥罐中3个月, 随后3个月瓶中

**酒精度:** 13% vol. (酒精度会随年份发生改变)

**时效:** 12年

**建议饮用温度:** 16°C

**品鉴:** 强烈的宝石红色, 红色水果和酸樱桃的香气。味道圆润优雅, 毫无多余。

**搭配推荐:** 适合搭配奶酪, 红肉和重要的头餐, 搭配无花果披萨, 意大利调味饭, 蔬菜及新鲜奶制品更佳。

**特殊性:** 所有的葡萄酒都在城堡内酿造, 其生产理念: 激情和有机。这款酒的独特性之处在于其特定的标签, 围绕着Roma这几个字母有着不同意义: Roma(爱情), Mora(黑莓), Orma(脚印), Ramo(树枝)。

