



Cantine Luciani Rosso di Montalcino

Rosso di Montalcino DOC
卢恰尼干红葡萄酒



Category: Still Dry Red Wine

Place of origin: Siena - Toscana

Vine variety: 100% Sangiovese

Refinement: 18 months

Alcohol: 14% vol.

Aging: 20 years

Serving: 18°C

Tasting notes: Of a ruby red colour with violet reflections. Fine and persistent at the nose. Its taste is nicely fruity, fragrant, vinous and tannic.

Pairing: It is perfect as food wine, pairing well with grilled meats, bruschetta or cheese dishes.

Particularities: Luciani winery stretches over 50 hectares, mainly on the eastern side of the hill of Montalcino. Since the Middle Ages the area of Montalcino produces the Brunello, its traditional farming system and a collection carried out manually are the secret behind its wines. The result are unique characteristics that embrace all the senses.

类型: 干红葡萄酒

产地: 锡耶纳 - 托斯卡纳

葡萄种类: 100% 桑娇维塞

精炼提纯: 18 个月

酒精度: 14% vol.

时效: 20 年

建议饮用温度: 18°C

颜色: 宝石红色，带有些许紫罗兰的颜色，酒香细腻，持久；令人愉悦的水果味，还散发着芳香，单宁适中。采用最纯正的桑娇维塞葡萄，陈化时间大概需要18个月。

搭配推荐: 适合搭配炙烤肉，意式特色面包或者奶酪。

特殊性: 中世纪以来，蒙塔尔奇诺地区开始生产布鲁奈罗。Luciani酒厂的历史可以追溯到1888年，并于1990年开始正式专注于布鲁奈罗。

