



Cantine Luciani Brunello di Montalcino

Brunello di Montalcino DOCG
卢恰尼布鲁奈罗干红葡萄酒



Category: Still Dry Red Wine

Place of origin: Siena - Toscana

Vine variety: 100% Sangiovese

Refinement: In bottle

Alcohol: 14% vol.

Aging: 20 years

Serving: 20°C

Tasting notes: A wine of a ruby red which tends to become garnet red with aging. Wide and ethereal at the nose with hints of red berries. Dry and warm taste with average structure and good body. It comes from pure "Sangiovese" grapes, it needs a period of aging in bottle before drinking.

Pairing: It pairs perfectly with roasted or grilled red meat, game, venison or cured cheese.

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: 在瓶中

酒精度: 14% vol.

时效: 20年

建议饮用温度: 20°C

品酒辞: 宝石红色, 随着陈化, 慢慢变成石榴红色, 酒香广泛, 轻柔, 散发着红色浆果的味道, 口感干涩, 温和, 酒体良好。采用最纯正的桑娇维塞葡萄, 饮用前需要在瓶中陈化一段时间。

搭配推荐: 适合搭配炙烤红肉, 野味, 鹿肉和陈年奶酪。

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

