



## Antonelli San Marco Montefalco Rosso

Rosso di Montefalco DOC  
蒙特法尔科罗素干红葡萄酒



**Category:** Still Dry Red Wine

**Place of origin:** Montefalco - Umbria

**Grape variety:** 70% Sangiovese, 15% Sagrantino, 15% Merlot

**Refinement:** 9 months in barrels, 3 months in cement vats, 6 months in bottle

**Alcohol:** 13% vol.

**Aging:** 10 years

**Serving:** 16°C

**Tasting notes:** Deep ruby red colour with purple tints. Smell of wild berries, cherries, plums and enjoyable toasted aromas. Generous, warm and beautifully balanced on the palate.

**Pairing:** It pairs with Italian main courses, with red meat and mature cheeses.

**Particularities:** Sagrantino is a grape imported long time ago by byzantine monks from Greece as the legend tells us. It speaks also about a wine made by Franciscan friars intended for the sacred rites, hence its name: Sagrantino.

**类型:** 干红葡萄酒

**产地:** 蒙特法尔科 - 翁布里亚

**葡萄种类:** 70% 桑娇维塞, 15% 圣格兰蒂诺, 15% 梅鹿辄

**精炼提纯:** 在橡木桶中9个月水泥罐中3个月, 瓶中6个月

**酒精度:** 13%vol.

**时效:** 10年

**建议饮用温度:** 16°C

**品酒辞:** 桑娇维塞, 圣格兰蒂诺, 梅鹿辄品酒辞: 深宝石红色伴有紫色的色调, 野生浆果, 樱桃, 李子和令人愉快的烤香味, 口感丰富, 温润, 平衡。

**搭配推荐:** 适合搭配意大利主菜, 红肉和成熟奶酪。

**特殊性:** 传说很久以前, 圣格兰蒂诺葡萄树由拜占庭僧侣从希腊进口, 葡萄酒由圣方济会修士们为了神圣的仪式而酿造, 因此它的名字是圣格兰蒂诺。

