



**CASA ALLE VACCHE**  
SAN GIMIGNANO - SIENA

## Casa alle Vacche

### Chianti

Chianti DOCG

基安蒂干红葡萄酒



**Category:** Still Dry Red Wine

**Place of origin:** Tuscany

**Grape variety:** Sangiovese, Canaiolo, Colorino, Ciliegiolo

**Refinement:** At least 1 month in the bottle

**Alcohol:** 13% vol.

**Aging:** 8 years

**Serving:** 18 - 20°C

**Tasting notes:** Ruby red with hints of deep purple color. Ample, fragrant, vinous and fruity with scents of pansies and blackberries and red berries aroma. Dry, well-balanced in taste, scarcely tannic becoming velvety smooth as time goes by.

**Pairing:** Pasta with ragout, boiled dishes, cold cuts, cheese, soups and red meat, "cacciucco" and stewed salted cod fish.

**Particularities:** Casa alle Vacche winery is located near San Gimignano, the wonderful Tuscan medieval town known for its towers. Character, soul and body of this wine come from an ancient loving attention to grapes and winemaking, focusing on the research of autochthonous grapes in a sort of going back to the roots quest.

**类型:** 干红葡萄酒

**产地:** 托斯卡纳

**葡萄种类:** 桑娇维塞, 卡内奥罗, 科罗里诺, 绮丽叶骄罗

**精炼提纯:** 在瓶中陈化至少个月

**酒精度:** 13% vol.

**时效:** 8年

**建议饮用温度:** 18 - 20°C

**品酒辞:** 宝石红色, 带有些许的深紫色; 酒香复杂, 广泛, 浓郁富于果香, 散发着紫罗兰, 黑莓和红色浆果的味道; 干涩, 平衡度极佳, 淡淡的单宁味, 随着陈酿时间延长而变得更加柔和。

**搭配推荐:** 蔬肉酱汁的头盘, 炖肉, 湿酱, 冷盘, 奶酪以及红肉。

**特殊性:** Casa alle Vacche 酒厂位于圣吉米尼亚诺附近, 中世纪时以塔而闻名, 周围有着托斯卡纳乡村神奇的风光。这款葡萄酒的性格, 灵魂和肉体都来自于对葡萄和酿酒的热情, 他们专注于研究原生态的土著的葡萄。

