



CASCINA
BONGIOVANNI



Cascina Bongiovanni

Barolo

Barolo DOCG

巴罗洛干红葡萄酒



Category: Still Dry Red Wine

Place of origin: Cuneo - Piedmont

Grape variety: 100% Nebbiolo

Refinement: At least 24 months in wood barrels

Alcohol: 14,5% vol.

Aging: 20 - 30 years

Serving: 16 - 18°C

Tasting notes: Intense red with garnet hints, its bouquet is very complex with notes of fruits, like raspberry, strawberry and mint in the first years. Taste is soft, full-bodied, tannic and persistent.

Pairing: Typical local dishes, such as braised dishes; important second dishes and seasoned cheeses.

Particularities: Cascina Bongiovanni was born in 1950 in Castiglione Falletto, Piedmont, the heart of Langhe hills. Strong passion, innovation and respect for tradition brought its wines to excellent results and awards worldwide. On the label is represented an hawk and its shadow, in homage to the name of the place where the winery is located: Uccellaccio.

Awards:

Wine Spectator

91/100 - 2000

88/100 - 1998

类型: 干红葡萄酒

产地: 库内奥 - 皮埃蒙特

葡萄种类: 100% 内比奥罗

精炼提纯: 在橡木桶中至少精炼24个月

酒精度: 14,5% vol.

时效: 20 - 30年

建议饮用温度: 16 - 18°C

品酒辞: 红色, 带有些许的石榴红, 酒香复杂, 在头几年散发着诸如覆盆子, 草莓以及薄荷等水果味, 口感柔和圆润, 有单宁味, 味道持久。

搭配推荐: 皮埃蒙特的特色菜肴, 如红烧的菜肴; 第二道重要的菜肴和丰富的奶酪。

特殊性: Cascina Bongiovanni创建于1950年, 位于皮埃蒙特地区的朗格中心地带。又改进生产设备, 坚持技术创新, 尊重传统工艺, 让这款葡萄酒保持自己的个性和风格, 并取得了伟大成就, 世界范获得了众多的奖项。标签上有鹰和它的影子, 是对酒庄所在地Uccellaccio的尊敬。

获奖:

Wine Spectator

91/100 - 2000

88/100 - 1998

