



CASA ALLE VACCHE
SAN GIMIGNANO - SIENA

Casa alle Vacche

Cinabro

Chianti Colli Senesi Riserva DOCG

齐纳布罗赛奈西山基安蒂珍藏干红



Category: Still Dry Red Wine

Place of origin: San Gimignano, Tuscany

Grape variety: Sangiovese, Ciliegiolo, Colorino

Refinement: In barrels on fine lees for at least 1 year and at least 4 months in the bottle

Alcohol: 14% vol.

Aging: 8 years

Serving: 18 - 20°C

Tasting notes: Garnet red colour with intense, persistent and comple scents with hints of jam and vanilla. Dry, warm taste, well-bodied, tannic and persistent.

Pairing: Grilled red meat, game and matured cheeses, boars and Florentine steak

Particularities: Casa alle Vacche winery is located near San Gimignano, the wonderful Tuscan medieval town known for its towers. The name Cinabro comes from the Latin name "cinnabaris" of the deep red mineral used as bright red pigment for Byzantine and Chinese potteries.

类型: 干红葡萄酒

产地: 托斯卡纳, 圣吉米尼亚诺

葡萄种类: 桑娇维塞, 卡内奥罗, 科罗里诺

精炼提纯: 在木质酒槽中带渣陈化至少1年, 在瓶中陈化至少4个月

酒精度: 14% vol.

时效: 8年

建议饮用温度: 18 - 20°C

品酒辞: 桑娇维塞, 塞立吉洛, 科罗里诺品酒辞: 石榴石红色, 散发果酱和香草香气, 强烈、持久。干燥、暖味盎然, 酒体饱满、单宁持久。

搭配推荐: 烤红肉, 野味, 以及成熟的奶酪。还可搭配野猪肉和佛罗伦萨牛排。

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。Cinabro 的名字源于拉丁名称“朱砂”, 用于拜占庭鲜红色颜料和中国陶陶器。

