

意大利原产  
PRODOTTO IN ITALIA  
MADE IN ITALY



## ROSSO BOARETTI by Andrea Boaretti

Species of vine:

**TYPICAL ITALIAN GRAPES**

**Alcohol: 14.5% Vol.**

**Wine-making:**

Overripe grapes is fermented at low temperatures for 20 days. After malolactic fermentation, the wine is aged for one year in big barrels of 20 hl.

**Color and sensory analysis:**

Intense red color, aromas of plum jam and cherries, accompanied by balsamic notes of eucalyptus and spices such as cinnamon.

Complexity whole fragrance is confirmed in the mouth; velvety with a very persistent aftertaste.

**Pairings gastronomic:**

Excellent for dishes based on red meat, repened cheese, or even better for meditation.

**Ideal temperature to drink it: 16 - 18 °C.**

意大利波瑞蒂酒庄红葡萄酒

出自安德里亚·波瑞蒂

葡萄品种：典型的意大利葡萄

酒精度：14.5%vol

酿造工艺：熟透的葡萄低温发酵20天后，经过乳酸发酵，最后放入2千升的大木桶中陈酿一年

色泽和感官分析：浓郁的红色，李子果酱和樱桃的味道，伴着桉树和肉桂等香料的扑鼻芳香，复杂的香味入口后如天鹅绒般在口腔里柔软徜徉，回味持久

佐餐搭配：搭配红肉、成熟奶酪会非常不错，或者再加入一些美好的冥想

最佳品饮温度：16 - 18 °C

