

10 款顶级 气泡酒

Top 10 sparkling wines

不可错过的、绝对让您满意的十款意大利气泡酒品牌

Le dieci etichette italiane da non perdere
per concedersi un assoluto piacere

TEXT

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100%人工手工酿造的气泡酒。需要至少36个月的发酵，从而增强了酒香的柔软和高雅。酒色金黄明亮。香气复杂气泡细腻，和传统的干香面包皮一起品尝，可以完全入味，让您得到意想不到的惊异。难以忘怀。

法拉利-鲁尼里集团(Ferrari - Tenute Lunelli)

特伦托特干法拉利朱利奥创始人珍藏起泡酒2005年

(TRENTO EXTRA BRUT GIULIO FERRARI RISERVA DEL FONDATORE 2005)

气泡酒类：特伦托大区 - 法定产区(DOC)传统酿造白气泡酒

酿酒葡萄：100%霞多丽 - 酒庄成立年份：1902年

法拉利酒庄，是生活方式和生活质量的代表，它所生产的气泡酒获得年度最佳气泡酒生产商的荣誉，是特伦托大区气泡酒的代表。创始人珍藏版更能够完善生活方式，让品者在任何一个场合都可以获得难以忘怀的情感。

罗萨山酒庄(Monte Rossa) - 卡波熊弗朗哥塔天然干气泡酒2011年

(FRANCIACORTA BRUT CABOCHON 2011)

气泡酒类：伦巴第大区 - 保证法定产区(DOCC)传统酿造白气泡酒



Letrari - TRENTO BRUT RISERVA 2010

Trento - Classic Method White DOC Sparkling Wine

Grape Varieties: 50% Chardonnay, 50% Pinot Noir. Year of Establishment: 1647
Exclusively manual harvesting. The ageing on yeasts for at least 36 months enhances the wine's softness and elegance. Bright and golden-colored. A complex bouquet with traditional breadcrust aromas. Full in the mouth and amazing complexity. Unforgettable.

Ferrari - Tenute Lunelli - TRENTO EXTRA BRUT GIULIO FERRARI RISERVA DEL FONDATORE 2005

Trento - Classic Method White DOC Sparkling Wine

Grape Varieties: 100% Chardonnay. Year of Establishment 1902

The Ferrari winery, an icon of style and quality, awarded with the Sparkling Wine Producer of the Year prize, has always been a benchmark in the sparkling wine industry of the Trento area. The *Riserva del Fondatore* wine borders on perfection and makes you swoon with delight at every sip.

拉斯柯卡酒庄(La Scolca) - 索尔达蒂-拉斯柯卡桃红气泡酒2005年

(SOLDATI LA SCOLCA BRUT ROSÉ D'ANTAN 2005)

气泡酒类: 皮尔蒙大区 - 传统酿造桃红气泡酒

酿酒葡萄: 95% 科特斯, 5% 黑皮诺 - 酒庄成立年份: 1919年

酒液在瓶中用天然酵母陈酿十年以上, 留下无以比拟的浓郁酒香。黑皮诺与淡红色葡萄酒的微妙结合, 从无数的、持续的气泡中飞扬中可以轻易观察到。

比索勒酒庄(Bisol) - 比索勒天赋干白气泡酒2004年 (TALENTO BRUT 2004)

气泡酒类: 威尼托 - 传统酿造白气泡酒

酿酒葡萄: 40% 白皮诺, 40% 黑皮诺, 20% 霞多丽 - 酒庄成立年份: 1875年

仅选用高陵上精选的葡萄以达到最佳的酒质。在酿造至少三年后可以除酵母泥渣, 然后添加酒液, 使气泡酒散发出均衡香气、顺滑口感和持久怡人的余味。

波特兰·安杰罗酒庄(Angelo Bortolin)

瓦尔多比亚代内超级普罗塞克干气泡酒-归亚山坡索马瓦2015年

(VALDOBBIADENE PROSECCO SUPERIORE RIVE DI GUIA BRUT SOMMAVAL 2015)

气泡酒类: 威尼托 - 查马罐式保证法定产区(DOCG)白气泡酒

酿酒葡萄: 100% 格雷拉 - 酒庄成立年份: 1968年

这款气泡酒用单一品种仅在科内利亚诺-瓦尔多比亚代内地区成长的葡萄酿制的。“Rive”在方言中意为陡峭山坡上的葡萄园, 因此手工摘取成为必须的。

莱特拉里酒庄(Letrari) - 特伦托干型珍藏气泡酒2010年

(TRENTO BRUT RISERVA 2010) 气泡酒类: 特伦托大区 - 法定产区

(DOC)传统酿造白气泡酒 - 酿酒葡萄: 50% 霞多丽, 50% 黑皮诺

酒庄成立年份: 1647年

La Scolca - SOLDATI LA SCOLCA BRUT ROSÉ D'ANTAN 2005

Piemonte - Classic Method Rosé Sparkling Wine

Grape Varieties: 95% Cortese, 5% Pinot Noir. Year of Establishment: 1919

A long bottle ageing on autochthonous yeasts for at least ten years gives the wine matchless elegance. It gets a romantic pink color from the addition of Pinot Noir, which does not go unnoticed in the glass streaked with numerous and persistent bubbles.

Bisol - TALENTO BRUT 2004

Veneto - Classic Method White Sparkling Wine

Grape Varieties: 40% Pinot Blanc, 40% Pinot Noir, 20% Chardonnay.

Year of Establishment: 1875

Made with only carefully sorted grapes from the vineyards grown in the high hills for the sole purpose of achieving the highest quality. After three years, it is ready for disgorging and addition of dosage, which makes the wine well-balanced, soft and elegant.

Angelo Bortolin - VALDOBBIADENE PROSECCO SUPERIORE RIVE DI GUIA BRUT SOMMAVAL 2015

Veneto - Charmat Method White DOCG Sparkling Wine

Grape Varieties: 100% Glera. Year of Establishment: 1968

This wine is made from grapes growing in one single town or hamlet, which enhances the characteristics of the Conegliano Valdobbiadene area. “Rive” is a dialect word referring to the vineyards growing on steep slopes and requiring manual harvest.