



***GSL-ZEFIRO***

上海天宫驿供应链管理有限公司

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查法蒂酒庄坐落于意大利北部伦巴第产区卢加纳。卢加纳是加尔达湖最南端的乡郊酿酒小镇，并以其自身命名的白葡萄酒闻名于世。查法蒂这个名字最早是出现在1782年的史料记载里，被描述成是一件具有地下室的房子。1939年，海皮达塞罗迁居至伦巴第的路盖纳产区，购买并创建了查法蒂酒庄。

互相尊重，重视家庭价值，以及与当地传统密切联系，形成了达塞罗(Dal Cero)家族酿酒的核心哲学。今天，查法蒂酒庄已成为了一家蜚声国际的酒庄，所酿造的葡萄酒亦被誉为加尔达湖地区最好的葡萄酒。在意大利，无论是葡萄酒初学者、爱好者还是收藏家都对其赞不绝口。





# Cà dei Frati, Lugana Brolettino

Lombardy 伦巴第

## 布乐天诺卢加纳白葡萄酒

Typical white wine from the Garda Lake, north of Italy. In this area the whites boast a perfect balance between acidity and structure. Bright stone fruit flavours, a hint of honey and fine mineral notes – all laced together with lifted, refreshing acidity. It spends 10 months in used barriques and few months in the bottle before arriving to your table. It has a great ageability, a long finish and it offers a lot of options in pairing. Obviously great with fish, raw and cooked, it will give you strong feelings paired with fried food and structured cheeses. **ENCHANTING**

在一个传统文化、历史和葡萄种植业齐头并进的国度里，查法蒂酒庄最忠实地体现了意大利酿酒业丰富的历史文化遗产。在这款布乐天诺卢加纳上酿酒师话费了大量的心血，使用100%特比安娜,经过10个月在橡木桶中成熟，装瓶后在瓶中陈酿3个月。特比安娜是一种较少见的葡萄品种，其产量十分低，所酿制的葡萄酒也屈指可数，是白葡萄品种中为数不多适宜陈年的品种之一。



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| 产区            | 伦巴第 Lombardy   |
| REGION        | Lugana DOC   |
| DENOMINATION  | 100% 特比安娜  |
| 葡萄品种          | 100% Turbiana  |
| GRAPE VARIETY |  |
| 酒精度 ALCOHOL   | 13.5% Vol.   |
| 酿造工艺          | 在不锈钢和橡木桶中发酵10个月，瓶中熟化3个月。<br>In stainless steel tanks and barriques.  |
| VINIFICATION  | Malolactic fermentation in barriques.  |
| AGEING        | 10 months in barriques, 3 months in bottle.  |
| 品酒笔记          | 浓郁的成熟桃子和苹果香气，并伴有玫瑰新鲜、柔滑的特征。在这一至关重要的开始后，是浓烈而结构优秀的酒体，直至最后仍旧保持着新鲜和优雅的体验。  |
| TASTING NOTES | On the nose it is rich in ripe fruit – peaches and yellow apples – and wild rose petal, with fresh balsamic notes. After a decisive beginning, it is full-bodied and well-structured but nevertheless maintains its freshness and elegance through the finish. |
| 食物搭配          | 理想的冬季汤，豆类，带有酱汁的面食，白肉，半成熟奶酪，鱼类，贝类   |
| PAIRING       | Ideal with robust winter soups, beans and pasta dishes with white sauces, white meat poultry, semi-ripe cheeses and rich fish dishes.  |
| 饮用温度          |  |
| SERVING TEMP  | 6–8°C  |

# Cà dei Frati, Rosa dei Frati 2018

Lombardy 伦巴第

罗莎法拉第桃红葡萄酒

Blend of four different red varieties: this rosé wine has the good acidity of the Barbera and the elegance of the Gropello, together with the unique personality of Sangiovese and Marzemino. With an intriguing light salmon color, it's full of flavour showing delicate red berry fruit, yet perfectly balanced with a lovely refreshing finish. This rosé is the perfect combination with Asian modern cuisine: the lightly sweet finish is a particular feature of this typical wine.

**JUICY**

这款桃红葡萄酒由四种葡萄混酿而成：既有巴贝拉清新的酸度，也有格罗派洛的优雅，且具有桑娇维塞和马泽米诺独特的风味。颜色呈三文鱼般的粉红色，带有红色莓果香气，与清爽的余味完美平衡。极适合与亚洲菜肴搭配，是伦敦著名餐厅Hakkasan 经年不变的杯卖桃红酒。



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| 产区                    | 伦巴第 Lombardy   |
| REGION                | Riviera del Garda Bresciano DOC  |
| DENOMINATION          | 格罗派洛，马泽米诺，桑娇维塞，巴伯拉   |
| 葡萄品种                  | Gropello, Marzemino, Sangiovese, Barbera   |
| GRAPE VARIETY         |  |
| 酒精度 ALCOHOL           | 12.5% Vol.   |
| 酿造工艺                  | 在不锈钢罐中短暂浸渍，80%乳酸发酵，在良好不锈钢槽中沉淀 6 个月，瓶中熟化 2 个月   |
| VINIFICATION & AGEING | In stainless steel tanks with brief contact for maceration. Partial malolactic fermentation (80%). 6 months on fine lees in stainless steel tanks, months in bottle.             |
| 品酒笔记                  | 新鲜、敏锐而直接的气息同时涌出，山楂、青苹果、白杏和野樱桃的气息，轻而易举地抓住所有感官的注意力。  |
| TASTING NOTES         | Fresh, delicate and incisive at the same time, it is perfectly capable of taking centre stage. The nose has notes of hawthorn, green apple, white almond and wild cherry.        |
| 食物搭配                  | 火腿的最佳搭配，炒蔬菜、蘑菇、番茄和奶酪沙拉，精致的面食和意大利调味饭，白肉和味道浓烈的鱼。   |
| PAIRING               | Best served with lean hams, fried vegetables and mushrooms, tomato and mozzarella salad, delicate pasta dishes and spring risottos, light white meats and strong flavoured fish. |
| 饮用温度                  | 8-10°C   |
| SERVING TEMP          |  |

# Cà dei Frati, Ronchedone

Lombardy 伦巴第

## 龙姬朵妮红葡萄酒 (莫扎特的最爱)

Red dry wine from Lombardy, north of Italy. One of the best seller Italian wine, due to its strong pleasantness and the great smoothness. Everyone likes this wine which is an ideal starting point to start to comprehend and appreciate the potentiality of the Italian local variety blended with international touch. Excellent the pairing with Italian and Spanish cold cuts, medium cheeses and red meat. Intense nose, round and soft in the mouth. **OPULENT**

‘VERSA IL VINO! ECCELLENTE MARZEMINO!’ (快倒酒! 上好的玛泽米诺! )

正是莫扎特著名的歌剧《唐璜》使玛泽米诺这一葡萄品种闻名于世。玛泽米诺是一种晚熟、薄皮、易受真菌侵害的品种，原产于意大利北部。这款查法蒂龙姬朵妮红葡萄酒正是由玛泽米诺、桑娇维塞以及10%的赤霞珠混酿而成。玛泽米诺给予这款酒较深的颜色以及黑色水果、果酱的风味以及丝滑的口感，桑娇维塞带来了新鲜的红果、紫罗兰香气以及明亮的酸度，而10%的赤霞珠则使其充满活力又不失结构。



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| 产区            | 伦巴第 Lombardy  |
| REGION        | Red wine  |
| DENOMINATION  | 玛泽米诺，桑娇维塞，10%赤霞珠  |
| 葡萄品种          |   |
| GRAPE VARIETY | Marzemino, Sangiovese, 10% Cabernet   |
| 酒精度 ALCOHOL   | 14.5% Vol.  |
| 酿造工艺          | 延长在不锈钢槽中的接触时间，在橡木桶中发酵   |
| VINIFICATION  | 14 个月后，瓶中熟化 10 个月<br>Maceration in stainless steel tanks with prologed contact. Malolactic fermentation in barriques.   |
| AGEING        | 14 months in barriques, 10 months in bottle.  |
| 品酒笔记          | 它拥有丰富、果味浓郁的气味，夹杂一丝红色水果、黑醋栗、樱桃酒、干草和果酱的味道，它是强烈的、深刻的、纯净而令人愉悦的，有良好的酸度，反映了土壤的特征。   |
| TASTING NOTES | It has a rich, fruity nose, with a hint of red fruit, macerated blackcurrants, kirsch, aromatic herbs and jam. On the palate it is powerful and incisive clean and savoury, with a good degree of acidity reflecting the characteristic of the soil that produces it. |
| 食物搭配 PAIRING  | 烤肉，成熟的奶酪，美味的汤，面食和肉<br>Ideally served with red meats requiring medium or lengthy cooking, game, mature cheeses, savoury pasta dishes and meat-based soups.   |
| SERVING TEMP  | 14–16°C   |

# Cà dei Frati, Amarone

Lombardy 伦巴第

## 卡德法蒂瓦坡里西拉阿玛罗尼红葡萄酒

The Cà dei Frati winery started to produce this legendary Italian wine after decades of experience in the high quality-price ratio products. They acquired excellent parcels in the core of the new Valpolicella. It has been a success since the first vintage has been released: great feedbacks from the market, good reviews from eno-critics and other producers. This is a modern Amarone which took the best from tradition, experience and technology. Great concentration, perfect balance between power and elegance, endless finish. A strong red wine made by dried grapes: a wine for real gentleman, concentrated but elegant. POWERFUL

卡德法蒂酒庄在拥有数十年的高品质酿造经验后开始尝试酿造这一巅峰之作。这款酒的葡萄来自瓦坡里西拉最核心区域最优秀的地块。该酒款一经问世便饱受酒评家甚至竞争者的好评。Amarone在酿造之前需要一项特殊工艺，即将葡萄串挂在风干室内，使葡萄内部水份蒸发，使风味进一步浓缩。这是一款具有现代风格的Amarone。具有优秀的集中度，力量与优雅的完美平衡以及无尽的余味。



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| 产区            | 伦巴第   |
| REGION        | Lombardy  |
| 葡萄品种          | 科维纳、科维诺尼、罗蒂内拉、科罗帝纳  |
| GRAPE VARIETY | Corvina, Corvinone, Rondinella, Croatina  |
| 酒精度 ALCOHOL   | 17% Vol.  |
| 酿造工艺          | 风干房中风干4个月，使果实极度浓缩，不锈钢桶内发酵   |
| VINIFICATION  | Withering in boxes for 4 months, maceration in steel with prolonged contact.  |
| 熟化            | 新橡木桶中陈年24个月，不锈钢罐发酵12个月，瓶中熟化24个月。  |
| AGING         | In barriques for 24 months, followed by 12 months in steel and 24 months in the bottle  |
| 品酒笔记          | 该款酒呈现出热烈而迷人的宝石红，黑樱桃的水果香气，并围绕着巧克力和甜香料的气息。紫玫瑰的花香提高了酒的品质，醒酒时则出现茴香和薄荷的清晰香味，第三种香气留下了微妙的咖啡和烟草味道。  |
| TASTING NOTES | The wine has an intense and enchanting ruby red colour and the fruit is lush with notes of juicy black cherries that are then entwined with notes of chocolate and sweet spices. The floral notes of purple roses are heightened with the wine's finesse. As the wine breathes, the balsamic notes emerge giving clear aromas of aniseed and wild mint. The tertiary aromas are subtle and leave delicate sensations of coffee and sweet tobacco. |
| 食物搭配          | 与成熟奶酪、炖肉与野味完美搭配   |
| PAIRING       | Matches perfectly with mature cheeses, stewed meats, braised beef and game.   |
| 饮用温度          | 16-18°C   |
| SERVING TEMP  |   |