



Rocco di Carpeneto

Piedmont, Italy 意大利 皮埃蒙特



财大气粗的自然酒庄——Rocco di Carpeneto

"Rocco di Carpeneto" winery is a young winery, their first harvest was in 2012, located in Rocco di Carpeneto, amidst the Alto Monferrato hills, on a small plateau gently shaped by small valleys at 270 meters above sea level and all the area has been since long time vocated to the viticulture. Five ha of vineyards only dedicated on Piedmont-native grapes: Dolcetto, Barbera, cortese, nebbiolo and albarossa

Rocco di Carpeneto来自于意大利北部拥有悠久葡萄酒种植酿造传统的皮埃蒙特产区，是位于蒙菲拉托山谷小平原上的一个只有5公顷葡萄园的袖珍酒庄。2012年是酒庄的第一个年份。酒庄种植的全都是皮埃蒙特本土品种：多姿桃、巴贝拉、柯蒂斯、内比奥罗和阿巴罗莎。

Rocco di Carpeneto wines are only made up with sun, a unique terroir and human passion. Vines are organically treated with limited quantities of copper and sulphur. Soil enrichment with many different species of leguminosae only. Grape harvest is strictly hand picking.

Rocco di Carpeneto的葡萄只用阳光、独特风土与当地的人文热情来灌溉。所有葡萄园均为有机种植，严格限制铜制剂与硫的使用。仅使用豆科植物来丰富土壤肥沃度。酿造葡萄100%人工采摘，提高采摘质量，只优选健康果实。

发现地

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Only native yeasts are used in fermentation, with extended maceration, in steel tanks, terracotta amphoare, wooden casks and concrete tanks. Wine making philosophy is based on the respect of traditional practices, as well as of micro-terroir and microclimate conditions diversity. Rocco di Carpeneto is also a recommended winery from the book *Natural Wines* by Isabelle Legron MW.

所有葡萄酒只使用野生酵母自然发酵, 根据葡萄的不同特点选用不同容器来进行带皮浸渍, 如: 金合欢木桶或不锈钢桶、双耳陶罐、混凝土罐等中性容器。**充分尊重当地微气候与微土壤**的多样性以及当地的酿酒传统是酒庄的酿酒哲学。该酒庄同时是葡萄酒大师Isabelle Legron《自然酒》一书中的推荐酒庄。

A cellar architecturally characterized and developed on three different levels: receipt of the grapes and the process of taking off the stalks and pressing the grapes, pressing and vinification, underground barrel cellar. A mixture of river stones, resin, steel, wooden dressing staves and recycled plastic helps to create a functional and eco-efficient structure. For ecological reasons, it's been chosen not to equip the cellar with temperature control, and to ensure the treatment of wastewater with a phyto-purification system.

酒庄主体的建造充分运用了大自然, 尽量减少人为因素。比如建造**地下酒窖**, 利用天然低温来避免空调的使用。运用河中鹅卵石、树枝、木料、以及可回收塑料来创造了一个节能环保的酒庄。并安装了废水处理以及植物净化系统。

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Rocco di Carpeneto Reìs Piedmont, Italy 意大利 皮埃蒙特

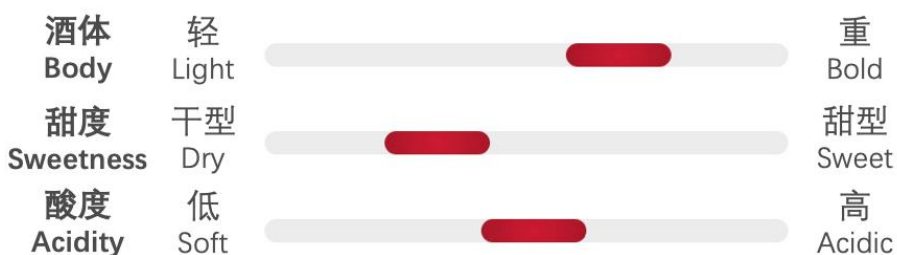
洛可庄园莱斯白葡萄酒 2018

3 days skin contact white/orange wine. This is a structured, beautifully balanced Cortese that screams out fresh apricots and white flowers. The lovely golden hues are from three days of pre-fermentation maceration, while the rich texture is the work of six months in acacia barrels.

是一款经过**3天短期浸皮**的白葡萄酒，或也可称为橘酒。带有**鲜明的结构**。柯蒂斯葡萄带有的新鲜的**杏和白花香气**奠定了这款橘酒的**清爽基调**。**短期的浸皮**与**金合欢木桶**中6个月的陈年又带来了丰富的质地，毫不寡淡。



产区	意大利 皮埃蒙特
REGION	Piedmont, Italy
葡萄品种	100% 柯蒂斯
GRAPE VARIETY	100% Cortese
酒精度ALCOHOL	13% Vol.
酿造工艺	3天带皮浸渍
VINIFICATION	3 days skin contact
陈年	金合欢木桶
AGING	6 months in acacia barrel
品酒笔记	带有鲜明的结构。柯蒂斯葡萄带有的新鲜的杏和白花香气奠定了这款橘酒的清爽基调。短期的浸皮与金合欢木桶中6个月的陈年又带来了丰富的质地，
TASTING NOTES	This is a structured, beautifully balanced Cortese that screams out fresh apricots and white flowers. The lovely golden hues are from three days of pre-fermentation maceration, while the rich texture is the work of six months in acacia barrels.
食物搭配	披萨、贝类、长时间熟成芝士、鱼类以及腌制肉类食材
PAIRING	Pasta, shellfish, mature and hard cheese, lean fish, cured meat
饮用建议	6-8°C 无需醒酒
SERVING NOTES	6-8°C No need for decanter.



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Rocco di Carpeneto Dolcetto d'Ovada STEIRA

多姿桃欧维达红葡萄酒 2013

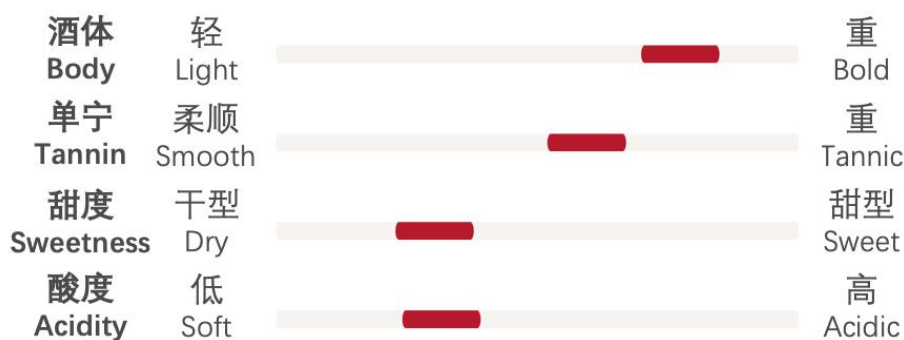
Piedmont, Italy 意大利 皮埃蒙特

Steira is an Ovada DOCG from dolcetto grapes hand-picked in Rocco vineyard - plantation year 1970. It is vinified in a large, old oak barrel, with spontaneous fermentation (native yeasts only) and extended (2-4 weeks) maceration. In the local dialect of 19th century, Steira means "star". This vintage is well-balanced now and is suitable to drink now.

Steira是由欧维达产区人工采摘的多姿桃葡萄酿成的DOCG级别（意大利葡萄酒分级中的最高等级）葡萄酒。所有葡萄来自于1970年种植的老藤（43年）。该款葡萄酒只使用野生酵母进行自然发酵，2至4周的带皮浸渍来萃取葡萄果皮中的单宁、颜色与风味物质。2013年份现如今已完全进入试饮期，酸度与果香完美融合。在19世纪的本地方言中，Steira意为“星星”。



产区	意大利 皮埃蒙特
REGION	Piedmont, Italy
葡萄品种	100% 多姿桃
GRAPE VARIETY	100% Dolcetto
酒精度ALCOHOL	13.5% Vol.
酿造工艺	只使用野生酵母,2至4周的带皮浸渍
VINIFICATION	Spontaneous fermentation, 2-4 weeks of skin contact.
陈年	陈年老桶中熟成20个月
AGING	22 months in very old barriques
品酒笔记	浓郁的果香在味蕾上炸裂，带有黑樱桃、黑加仑、李子、红樱桃、红莓、巧克力、西梅干以及紫罗兰的花香;清爽的酸度与之完美融合。 A powerful fruity note will explode in your mouth, balanced by a good and vibrant acid note. Blackberry, black current, plum, cherry, raspberry, chocolate, prune and violet.
TASTING NOTES	
食物搭配	牛肉、意面、羊肉、禽类（卤肉）
PAIRING	Beef, Pasta, Lamb, Game (venison).
饮用建议	15°C左右（冰箱冷藏15分钟） 开瓶醒酒20分钟
SERVING NOTES	15°C (cool down in fridge for 15 minutes, not FREEZE!) Bottle decanting for 20 minutes.



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Rocco di Carpeneto Dolcetto d'Ovada LOSNA

多姿桃洛斯纳红葡萄酒 2015

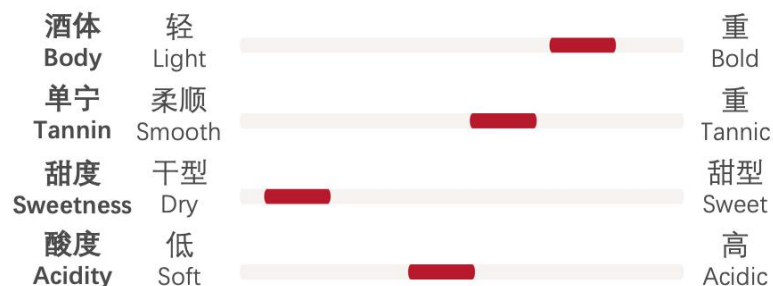
Piedmont, Italy 意大利 皮埃蒙特

Losna is an Ovada DOCG from dolcetto grapes hand-picked in Rocco vineyard. Losna is an Ovada DOCG from dolcetto grapes hand-picked in Gaggero and Vicario vineyards - plantation year between 1970 and 2000. It is vinified in stainless steel tanks, with spontaneous fermentation (native yeasts only) and extended (2-4 weeks) maceration. Dolcetto is always a good choice for food pairing, no one can resist it. Aging is done for 15 months at least in a mix of already used tonneaux and barriques. In the local dialect of 19th century, Losna means "lightning".

Losna是由欧维达产区人工采摘的多姿桃葡萄酿成的DOCG级别(意大利葡萄酒分级中的最高等级)葡萄酒。所有葡萄来自于1970 - 2000年种植的老藤。该款葡萄酒只使用野生酵母进行自然发酵。2013年份现如今已完全进入试饮期，酸度与果香完美融合。人称“小甜甜”的Dolcetto向来都是配餐红酒的优质选择，没有人会对夹杂着水果硬糖的甜蜜香气说不，入口便会被它顺滑的单宁所惊艳。在19世纪的本地方言中，Losna意为“光”。



产区	意大利 皮埃蒙特
REGION	Piedmont, Italy
葡萄品种	100% 多姿桃
GRAPE VARIETY	100% Dolcetto
酒精度ALCOHOL	13.5% Vol.
酿造工艺	只使用野生酵母自然发酵
VINIFICATION	Spontaneous fermentation
陈年	陈年老桶中熟成16个月
AGING	16 months in very old barriques
品酒笔记	野樱桃的酸甜气息结合了黑布林的鲜美多汁，16个月的橡木桶又为酒体带来了浓郁的香料气息与烟熏口感。 Juicy plum mixed with wild cherries, together with some spice and smoked flavor due to the 22 months in old barriques.
TASTING NOTES	
食物搭配	牛肉、意面、羊肉、禽类 (卤肉)
PAIRING	Beef, Pasta, Lamb, Game (venison).
饮用建议	15°C左右 (冰箱冷藏15分钟) 开瓶醒酒20分钟
SERVING NOTES	15°C (cool down in fridge for 15 minutes, not FREEZE!) Bottle decanting for 20 minutes.



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Rocco di Carpeneto Barbera RATARAURA

瑞塔罗拉红葡萄酒 2014

Piedmont, Italy 意大利 皮埃蒙特

This is a brother to their other Barbera Superiore, with one main difference, an additional 6 months in amphorae. The idea was to experiment with aging in terracota, and the result was quite interesting. The clay seemed to soften the intense and raw acidity prevalent in their other Barbera, and makes this version more approachable. Familiar notes of Barbera, dark fruits, spice, but with a much livelier mouth feel. In the local dialect of 19th century, RATARAURA means "bat".

这是酒庄庄主Lidia Carbonetti的私心之作，因为它的口感完全没有丝毫的迎合感，单纯只是为了表达Barbera这一皮埃蒙特最重要的葡萄品种的真实品质。麝香香气妖冶而有侵略性，入口时你会被他拔尖的酸度所震撼。葡萄100%为人工采摘，20个月在陶罐与木桶中的陈酿让它衍生出了复杂的口感，矿物质与香料的交替冲击，让每一口都需要集中精神仔细品味。在19世纪的本地方言中，RATARAURA意为“光”。



产区	意大利 皮埃蒙特
REGION	Piedmont, Italy
葡萄品种	100% 巴贝拉
GRAPE VARIETY	100% Babera
酒精度ALCOHOL	13% Vol.
酿造工艺	只使用野生酵母自然发酵
VINIFICATION	Spontaneous fermentation
陈年	陈年老桶和陶罐中熟成22个月
AGING	22 months in very old barriques and terracotta amphorae
品酒笔记	酒液呈暗红色，带有红樱桃、黑胡椒、雨后森林泥土的感觉。 Deep red with dark hues. Musty nose with cherry, black pepper and forest soil hints.
TASTING NOTES	
食物搭配	牛肉、意面、羊肉、禽类（卤肉）
PAIRING	Beef, Pasta, Lamb, Game (venison).
饮用建议	14-16°C（冰箱冷藏15分钟） 开瓶醒酒20分钟
SERVING NOTES	14-15°C (cool down in fridge for 15 minutes, not FREEZE!) Bottle decanting for 20 minutes.

酒体	轻		重
Body	Light		Bold
单宁	柔顺		重
Tannin	Smooth		Tannic
甜度	干型		甜型
Sweetness	Dry		Sweet
酸度	低		高
Acidity	Soft		Acidic

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