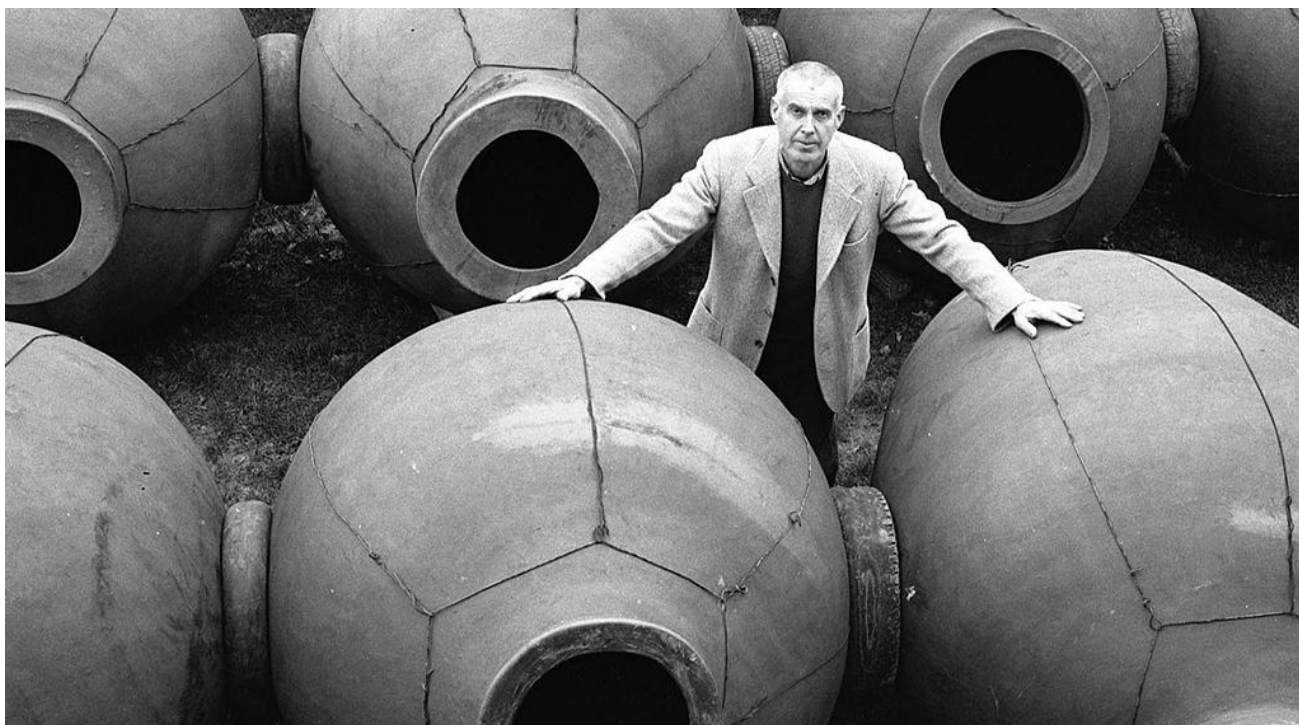


# Gravner

Friuli, Oslavia 弗留利

格拉夫纳酒庄



Josko Gravner is a pioneer and a living legend. A day-dreamer with his feet solidly based on the ground. His philosophy: respect for all the natural processes and phases, rediscovery of old techniques and eruditions, passion and love for his land and what offers.

Today's Friulian winemakers have embraced vinification equipment like stainless steel, temperature controls, and barrique. Indeed, Josko Gravner helped pioneer the use of these tools. However, the iconoclastic and ever-changing Gravner has taken on a new "old" approach that of using amphorae. Contradiction? No. Experimentation? Yes. The relentless passion for perfection through experimentation changed Gravner's philosophy, for he was among the first to combine bio-dynamic wine making with a more traditional, non-intrusive style in this white wine epicenter. Gravner is a proponent of the use of open-top wood vats and extended maceration on the grape skin, while he rejects added yeasts, sulfur dioxide, and temperature control — in short, he supports purely natural wine making. Gravner uses both amphorae and large oak barrels to make his wines which are released seven years after the harvest.

2013年，格鲁吉亚的Qvevri陶罐酿酒技术被联合国教科文组织认定为世界非物质文化遗产。直到今天，格鲁吉亚很多酒庄还在沿袭使用这种古老而独特的工艺。Qvevri陶罐是由本地的手工匠人使用“咸粘土”手工烧制而成，锌含量丰富（可以帮助糖份与芬芳物质积累）烧制好后，内部会用蜂蜡处理。

在格鲁吉亚，红葡萄酒的酿造方法和我们今天熟知的酿造法大致相同，而白葡萄酒的酿造过程由于融入了葡萄汁、皮和籽一起在罐中浸渍发酵，时间甚至长达8-9个月，如此长时间浸渍得来的葡萄酒，琥珀色泽浓郁，单宁丰富，生命力也与众不同。

发现地

HAKKASAN

BVLGARI  
HOTEL SHANGHAI





意大利的Joško Gravner是将Qvevri推入世界酿酒舞台的第一人。这位特立独行的先锋型酿酒师家族世代在Friuli产区酿酒，也是他最早将使用不锈钢发酵槽和法国橡木桶带领入Friuli的人。1987年，在他整整品尝了一千多种葡萄酒，完成了加州之旅回到意大利后，他开始厌倦了现代追求浓郁厚重完美的葡萄酒风格，并真正着手于寻找如何酿造忠诚于风土、忠诚于果实的葡萄酒风格。在关于葡萄酒历史的残留文献中，Gravner看到了关于高加索、格鲁吉亚的文字。由于独立战争与格鲁吉亚内战，从他起意前往，直到终于完成格鲁吉亚之行，Joško Gravner整整用了18年。

发现地

水  
HAKKASAN

BVLGARI  
HOTEL SHANGHAI



# Gravner Ribolla Gialla 2009

Friuli, Oslavia 弗留利

## 格拉夫纳丽波拉白葡萄酒 2009

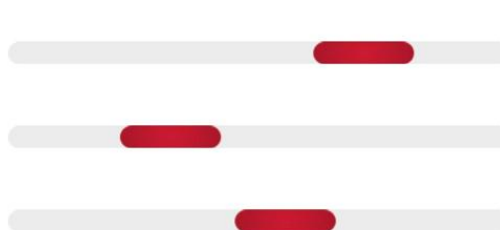
Made from Ribolla grapes which have been cultivated in this area for more than a thousand years. While fermenting in Georgian amphorae buried underground, it underwent a long maceration with wild yeasts and no temperature control. After the drawing off and pressing phases the wine was poured back into amphorae for at least five more months before it started aging in large oak barrels, where it was left for six years. Wine is bottled without fining or filtration.

此款酒使用了在此产区生长了一千多年的Ribolla葡萄酿造。压榨过后，酒液被倒进地下格鲁吉亚陶罐中开盖发酵5个月。酒液于格鲁吉亚陶罐中使用野生酵母进行天然长时间发酵，不进行任何温控。大橡木桶中熟成6年。不做任何澄清或过滤。



产区	意大利 弗留利 奥斯拉维亚
REGION	Oslavia, Friuli, Italy
葡萄品种	100% 丽波拉
GRAPE VARIETY	100% Ribolla Gialla
酒精度ALCOHOL	14% Vol.
酿造工艺	格鲁吉亚陶罐中酿造，5-7个月浸皮
VINIFICATION	Long maceration in amphorae for 5-7 months;
陈年	格鲁吉亚陶罐中陈年5个月，大橡木桶中陈酿6年
AGING	Aged 5 months in amphorae plus 6 years in large oak barrels
品酒笔记	带有极其复杂的香气，包括：橙皮、橙花、柑橘类水果、蜂蜜、野姜花、蘑菇、杏干、苹果、桃子、稻草、伯爵茶、菠萝、芒果、热带水果等香气。同时带有橡木、焦糖、香草、坚果、杏仁、肉桂、白胡椒、奶油、芝士等陈年所带来的复杂香气。
TASTING NOTES	Orange peel, orange blossom, citrus, honey, ginger, mushroom, dried apricot, apple, peach, hay, earl gray tea, pineapple, mango, tropical fruits, oak, caramel, vanilla, nut, almond, cinnamon, white pepper, cream, cheese.
食物搭配	鱼类、意面、贝类以及辣味食物，与中餐、日料尤其相配
PAIRING	Fish, pasta, shellfish and spicy dishes, pairs perfectly with Chinese and Japanese cuisine especially.
饮用建议	12-14°C 无需醒酒
SERVING NOTES	12-14°C No need for decanter.

酒体	轻
Body	Light
甜度	干型
Sweetness	Dry
酸度	低
Acidity	Soft



重
Bold
甜型
Sweet
高
Acidic

发现地

HAKKASAN

BVLGARI  
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