

Name of the Wine Le Laudi

Winery Fratelli Cei

Type Dry Red Wine Alcohol % 12,5%

Area of Production Tuscany

Grape Varieties Sangiovese (100%)

Wine Making 9 months in french oak barriques, 3 months in bottle

Tasting Charateristics color Ruby red, intense, limpid; tendency to

garnet by aging.

smell Fine, elegant: red fruit aroma melts with

vanilla and wooden notes coming from

aging in French oak barrique.

taste Harmonic and full, pleasantly dry and

sapid.

Serving Temperature 18-20°C

葡萄酒厂 石英兄弟

种类 干红葡萄酒 **酒精度**% 12.5%

产区 托斯卡纳

葡萄品种 桑娇维塞(100%)

葡萄酒酿造 在法国橡木桶中储存9个月,而后在瓶中储存3

个月

福尝特点 酒色 深邃的红宝石色,储存时间长会转变成

石榴色

酒香 酒香袭人:带有红色水果和香草的香

味,同时混合有法国橡木桶的木头味道

酒味 口感极佳,入口饱满爽滑

保存温度 18-20°C