

# WINE LUXE 酒派

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MBL Wine Group Limited

專訪馬伯樂酒業 董事總經理

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## Cucina x Marchesi di Barolo Wine Dinner



Earlier, the historical Marchesi di Barolo came to Hong Kong and held a wine dinner in Cucina of Marco Polo Hongkong Hotel. The family history of Marchesi di Barolo dated to 200 years ago. The winery is located in Barolo village which is run by the 5th generation Anna and Ernesto Abbona now,

and the 6th generation Valentina and Davide are ready to take over it. From 40,000 bottles of production to 1,500,000 bottles nowadays, it had its footprints on Barolo, Barbaresco, Alba, Gavi and Asti. Its wines make of 100% Nebbiolo which requires long period of aging, Barbaresco Serragrilli 2010 and Barolo Sarmassa 2008 were too young to taste, on the contrary, the white wines Gavi di Gavi 2013 and Roero Arneis 2013 were better, fruity and balanced acidity, goes very well with seafood.

過百年歷史的 Marchesi di Barolo，早前來香港假於馬哥孛羅香港酒店的 Cucina，舉行了一次葡萄酒晚宴。Marchesi di Barolo 家族歷史可追溯至二百年前，酒莊位於 Barolo 村內，現時已由第五代的 Anna 及 Ernesto Abbona 主理，而第六代的 Valentina 及 Davide，也準備好接棒了。由最初年產四萬瓶到今天一百五十萬瓶，足跡遍及 Barolo、Barbaresco、Alba、Gavi 及 Asti。以 100% Nebbiolo 釀造的葡萄酒，需要長時間蘊藏成熟，是夜的 Barbaresco Serragrilli 2010、Barolo Sarmassa 2008 都太青，反而白酒 Gavi di Gavi 2013 和 Roero Arneis 2013 更美味，果味豐富酸度適中，配海鮮極佳。

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