

意大利餐酒推介

奇揚地紅葡萄酒

RAFFAELLO CHIANTI BELLINI

來自意大利中部托斯卡尼產區的經典紅酒。而該產區亦屬於奇揚地紅酒法定保證產區（DOCG）級別。以當地的原生品種桑嬌維塞紅葡萄為主要釀造葡萄，混合科羅里諾紅葡萄及卡內奧羅紅葡萄一起釀造。

A classic red wine from Tuscany in central Italy, classified as Chianti DOCG. The wine is made primarily from local Sangiovese grapes, blended with Colorino grapes and Canaiolo grapes.

Raffaello Chianti Bellini 小檔案 Profile

色澤 Color

寶石紅帶紫色光澤，清澈透亮
Ruby color, with purple highlights

香味 Aromas

主調為紫羅蘭與紫藤花，混入櫻桃與紅莓果香，尾段帶血橙的餘韻
Characterized by floral notes of violet and wisteria, layered with cherry and red berry fruit, finishing with a hint of blood orange

酒體 Body

酒體中等
Medium consistency

單寧 Tannins

優雅及持久，不會過於突出
Elegant, and persistent

經典壺裝酒瓶
CLASSIC BOTTLE

FIASCO

源於中世紀的意大利，專門用來盛裝奇揚地紅酒。直到20世紀中期，幾乎所有奇揚地紅酒都以下半部分包覆稻草的壺裝形式出售，成為意大利餐酒文化的經典象徵。

First seen in medieval Tuscany, this rounded bottle wrapped in straw was once the traditional way to serve Chianti. Until the mid-20th century, most Chianti was sold in this style, now as an iconic symbol of Italian wine culture.



食物搭配

FOOD PAIRING

- 煙燻肉類小食
Appetizers (smoked meat)
- 香辣的意粉及直通粉
Spicy spaghetti and penne
- 肉類（紅肉及白肉）
Meat (Red meat and white meat)

\$58

支裝 Bottle 750ml

分店
限定

杯裝葡萄酒 Red/ White Wine

\$10

杯裝 Glass
約120ml



壺裝葡萄酒 Red/ White Wine

\$20

壺裝 Decanter 約250ml



紅葡萄酒 Red Wine

*CLITERNIA
VINOROSSO*

\$48

支裝 Bottle
750ml



白葡萄酒 White Wine

*CLITERNIA
VINOBIANCO*

\$48

支裝 Bottle
750ml



粉紅氣泡葡萄酒 Sparkling Rosé Wine

*LAMBRUSCO
ROSATO DOLCE*

\$48

支裝 Bottle
750ml




白氣泡葡萄酒 Sparkling White wine

*FALCERI
MOSCATO DOLCE*

\$58

支裝 Bottle
750ml



 Saizeriya HK
 Saizeriya_hk



禁止18歲以下人士飲酒
No alcohol for person under the age of 18.



自攜酒水享用，每支/每罐 HK\$100
Corkage Fee, HK\$100 per bottle/ can.

DISCOVER Saizeriya's Italian Wine Collection



精選意大利餐酒地圖

由南至北，把意大利各區的美酒帶到餐桌上，點綴您的餐飲體驗。
Embellish your meal with Saizeriya's wines from Wineries around Italy.

使用冷藏貨櫃由意大利產區直送



Medici Ermete & Figli

@ 愛美利亞 - 羅曼尼亞 Emilia-Romagna

粉紅氣泡葡萄酒 Lambrusco Rosato Dolce



3種藍布魯斯科葡萄
Lambrusco Salamino,
Marani & Maestri



融合多種果味，細膩香甜
粉紅外表華麗可愛
Fruity and sweet in harmony
Looks lovely in pink



推薦料理
Recommended Dishes

前菜小食、薄餅
Appetizers and pizzas



Collis Heritage S.p.A.

@ 威尼托 Veneto

白氣泡葡萄酒 Falceri Moscato Dolce



麝香葡萄
Moscato grapes

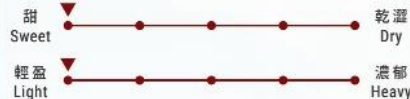


味道散發出杏脯與蜜桃的果香
餘韻帶出淡淡蜂蜜香，口感清爽
Delicate aromas of apricot
and peach
Finishing with a light touch of
honey, taste refreshing



推薦料理
Recommended Dishes

前菜冷盤、煙燻肉類小食、甜品
Appetizers (cold starter and
smoked meat), dessert



Cantine Fratelli Bellini

@ 托斯卡尼 Tuscany

奇揚地紅葡萄酒 Raffaello Chianti Bellini



分店
限定



桑嬌維塞紅葡萄、
科羅里諾紅葡萄、
卡內奧羅紅葡萄
Sangiovese grapes, Colorino
grapes and Canaiolo grapes



散發出紫羅蘭與紫藤的花香
口感濃郁持久，餘韻悠長
Floral notes of violet and wisteria
Taste rich, with a long,
elegant finish



推薦料理
Recommended Dishes

煙燻肉類小食、香辣的意粉及
直通粉、肉類（紅肉及白肉）
Appetizers (smoked meat),
Spicy spaghetti and penne,
Meat (Red meat and white meat)



Cantina Cliternia

@ 莫利塞 Molise

紅葡萄酒 Cliternia Vinorosso



蒙帕賽諾葡萄
Montepulciano grapes

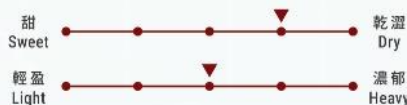


濃郁果味中帶淡淡苦澀
但不會喧賓奪主
Taste of rich fruitiness &
slightly bitter
But not overwhelming the
main dish



推薦料理
Recommended Dishes

芝士、紅肉、意大利粉
Cheeses, red meat and pasta



白葡萄酒 Cliternia Vinobianco



雷比奧羅白葡萄
Trebiano grapes



清甜爽朗，酸度適中
與清淡的食材十分合襯
Refreshing, with moderate
sourness
Pairs well with mild meals



推薦料理
Recommended Dishes

新鮮沙律、海鮮、雞肉
Salads, seafood and chicken



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