



ITALIAN TRADE AGENCY
ICE - Agenzia per la promozione all'estero e
l'internazionalizzazione delle imprese italiane
意大利对外贸易促进委员会



Ambasciata d'Italia
Pechino



Camera di Commercio Italiana in Cina
中国意大利商会
Chinese Chamber of Commerce
1991-2021

In cooperation with



16th APRIL 2021

ENERGY TRANSITION

TOWARDS A SUSTAINABLE DEVELOPMENT

The wines were kindly offered by:



- *Rotari Gran Rosé VSQ*
- *Castel Firmian Teroldego Rotaliano DOC
Riserva*
- *INZOLIA Sicilia DOC*



- *BAROLO DOCG Boiolo*
- *Soave DOC Classico*
- *Recioto della Valpolicella DOCG
Classico "Casotto del Merlo"*



- *Perlino ASTI Dolce DOCG*
- *Amaro Montenegro*





GRUPPO MEZZACORONA

Gruppo Mezzacorona, founded in 1904, is today one of the largest and most dynamic estate wineries in Italy. The core business is the management of 2,600 hectares of vineyards in Trentino Alto Adige and over 700 hectares in Sicily. Mezzacorona controls the entire grape growing and winemaking process, from the choice of the vineyards to the sale of the final product. Ranked top 10 in sales in Italy, producing approximately 45,000,000 bottles and export to over 60 countries.

Rotari Gran Rosé VSQ 罗塔丽天然干型桃红起泡酒

This elegant rosé is made with Pinot Noir and Chardonnay, two international grape varieties that have well adapted to the Trentino territory, in the heart of Dolomites.

Thanks to the great variability of microclimates and micro-territories, in Trentino Pinot Noir can express its great aromatic richness and its elegant structure even on very poor soils located between 400 and 550 meters above sea level. In these micro-territories the excellent sun exposure ensures perfect maturation and sugar accumulation of red fruit aromas. At the same time the strong temperature preserves the acidity of the skin and a robust structure that does not release polyphenolic material during operation – ultimately benefitting the softness and elegant taste.

Instead the Chardonnay vineyards are located along the beautiful Adige valley at an altitude ranging from 400 to 500 meters above sea level ensuring a strong temperature that promotes the synthesis and accumulation of aromas and keeping nice acidity.

这款优雅的桃红起泡葡萄酒是由黑皮诺和霞多丽制成的，两种国际葡萄品种在多罗米蒂山的中心地带找到了理想的生长环境。

由于微气候和微型领域的巨大差异，特伦蒂诺黑皮诺可以表现出极大的芳香丰富度和优雅的结构，即使在海拔400至550米之间的非常贫瘠的土壤上。优良的阳光照射确保了完美的成熟和红色水果香气的糖积聚。同时凉爽的温度保持果皮的酸度和健康的结构，在操作过程中不会释放多酚，最终有利于柔软和优雅的味道。

相反，霞多丽葡萄园位于美丽的阿迪杰山谷，海拔400至500米的高度，确保凉爽的温度，促进香气的合成和积累，保持良好酸度。

Production Area/产区:

Trento DOC/特伦托法定产区

Grape Variety/葡萄品种:

Chardonnay Pinot Noir/霞多丽 黑皮诺

Characteristics/特征:

Red fruit complex (blackberry, cherry and raspberry) with white fruit and pineapple, and very slight yeasty notes; Delicate and fragrant, with an elegant and so_ structure and lively acidity and minerality. persistent, fine and elegant bubbles.

红色水果（黑莓，樱桃和覆盆子）与白色水果和菠萝，和轻微的酵母气息。细腻芳香，结构优雅柔软，酸度愉悦和一丝款物质气息。持久、精致、优雅的气泡。

ALCOHOL CONTENT /酒精度:

12.5%

Serving/饮用建议:

5-7°C

Op>mal as an aperitif, ideal with all meals.

最佳开胃酒，可搭配多种菜肴。

RATINGS

Rotari Rosé 14 - 92 pts - Decanter Wine Awards - 2020

Rotari Brut Rosé 14 - Gold 91 pts - Sommelier Challenge - 2020

ROTARI Gran Rosé 15 - Gold - Berliner Wein Trophy - 2020

ROTARI Gran Rosé 15 - Silver - Mundus Vini - 2020

ROTARI Brut Rosé 14 - Silver - Mundus Vini - 2019

ROTARI Brut Rosé 12 - Silver - Champagne & Sparkling Wine World Championship - 2018

ROTARI Brut Rosé 13 - Gold /3 - Champagne & Sparkling Wine World Championship - 2018

ROTARI Brut Rosé 13 - Gold /2 - Champagne & Sparkling Wine World Championship - 2018

ROTARI Brut Rosé - Silver - Champagne & Sparkling Wine World Championship - 2018

ROTARI Brut Rosé 13 - Gold - American Fine Wine Competition & Gala - The Rosé Competition - 2018

ROTARI Brut Rosé 13 - Gold - Mundus Vini - 2017

ROTARI Brut Rosé - The Champagne & Sparkling Wine World Championships - 2016

ROTARI Brut Rosé - 88 pts - Wine Enthusiast - 2016

ROTARI Brut Rosé 13 - Silver - Mundus Vini - 2016

ROTARI Rosé 13 - Silver - The Champagne and Sparkling Wine World Championship - 2016

ROTARI Brut Rosé - Gold /2 - The Champagne & Sparkling Wine World Championship - 2016

ROTARI Brut Rosé - Silver - Mundus Vini - 2015

ROTARI Brut Rosé - Silver /5 - The Fijy Best Sparkling Wine - 2015 R

OTARI Brut Rosé - Bronze /5 - Decanter World Wine Awards - 2015

ROTARI Brut Rosé - Gold /4 - The Champagne & Sparkling Wine World Championship - 2015

ROTARI Brut Rosé - 89 pts - Wine Enthusiast - 2014

ROTARI Brut Rosé - Silver /2 - The Champagne & Sparkling Wine World Championship - 2014

ROTARI Brut Rosé - 93 pts - Ul>mate Wine Challenge - 2014

ROTARI Brut Rosé - Bronze /2 - Sunset Interna>onal Wine Competition - 2014

ROTARI Brut Rosé - Bronze /3 - Interna>onal Wine & Spirit Competition - 2014

ROTARI Brut Rosé - Bronze /4 - Sommelier Wine Awards - 2014 ROTARI Brut Rosé - Silver/3 - Mundus Vini - 2014

ROTARI Brut Rosé - Gold - Berliner Wein Trophy - 2014

ROTARI Brut Rosé - Gold /2 - Sakura Japan Women Wine Awards - 2014

ROTARI Brut Rosé - Bronze/6 - Decanter World Wine Awards - 2013 ROTARI Brut Rosé - Silver /4 - Mundus Vini - 2013

ROTARI Brut Rosé - Gold /3 - Berliner Wein Trophy - 2013

ROTARI Brut Rosé - 91 pts - Ul>mate Wine Challenge - 2013

ROTARI Brut Rosé - 90 pts - Wine Enthusiast - 2013





Castel Firmian Teroldego Rotaliano DOC Riserva 福曼古堡珍藏特洛迪哥红葡萄酒

Teroldego is the most famous red wine produced in Trentino, known as the "prince of Trentino wines". It is an indigenous varietal in Trentino exclusively cultivated in Piana Rotaliana, where it finds his best expression. This Riserva is produced in the best vintages from manually harvested grapes.

特洛迪哥是特伦蒂诺产区最知名的红葡萄品种，被称作“特伦蒂诺葡萄酒王子”。是当地特有品种只生长在罗塔利亚诺平原。这款珍藏只在优秀的年份酿造，全部葡萄都是手工精选。

Production Area/产区:

Rotaliano DOC/罗塔利亚诺法定产区

Grape Variety/葡萄品种:

Teroldego/特洛迪哥

Characteristics/特征:

Wine with intense ruby red color. It presents a bouquet with pleasant aroma of ripe fruit, prunes and blackcurrant. Full body and pleasant tannins balance well with fruity and light barrique.

这种葡萄酒呈现出宝石红色。令人愉悦的香气如成熟水果、梅子和黑醋栗。饱满的酒体、适中的丹宁和一丝淡雅的橡木气息。

ALCOHOL CONTENT /酒精度:

13%

Serving/饮用建议:

16-18°C

It pairs well with stews, roasted or grilled red meats, and aged cheeses. Ideal with rich risotto dishes.

适合搭配炖菜、烤红肉和陈年芝士。也可搭配厚味的意大利米饭。

获奖和评分

CASTEL FIRMIAN Teroldego Rotaliano Riserva 11 - Corona - Guida Vini Buoni d'Italia - 2015

CASTEL FIRMIAN Teroldego Rotaliano Riserva 10 - SILVER /2 - International Wine & Spirit Competition - 2014

CASTEL FIRMIAN Teroldego Rotaliano Riserva 10 - Silver /3 - Mundus Vini - 2014

CASTEL FIRMIAN Teroldego Rotaliano Riserva 10 - Silver /4 - Berliner Wein Trophy - 2014

CASTEL FIRMIAN Teroldego Rotaliano Riserva 09 - Silver - International Wine & Spirit Competition - 2013

CASTEL FIRMIAN Teroldego Rotaliano Riserva 11 - Gold - Berliner Wein Trophy - 2015

CASTEL FIRMIAN Teroldego Rotaliano Riserva 12 - Gold - Berliner Wein Trophy - 2015

CASTEL FIRMIAN Teroldego Rotaliano Riserva 12 - Bronze /2 - International Wine Challenge - 2015

CASTEL FIRMIAN Teroldego Rotaliano Riserva 12 - Gold /3 - China Wine and Spirits Awards - 2016

CASTEL FIRMIAN Teroldego Rotaliano Riserva 12 - Gold /2 - Sommelier Wine Awards 2016 - 2016

CASTEL FIRMIAN Teroldego Rotaliano Riserva 12 - Bronze /3 - Decanter Wine Awards 2016 - 2016

CASTEL FIRMIAN Teroldego Rotaliano Riserva 13 - 92 pts - Decanter World Wine Awards - 2018

CASTEL FIRMIAN Teroldego Rotaliano Riserva 14 - Silver - Sommelier Wine Awards - 2019

CASTEL FIRMIAN Teroldego Rotaliano Riserva 15 - Gold - International Wine Challenge - 2019



INZOLIA

Sicilia DOC

This is a wine with a young character. Thanks to its sleek bouquet and its minerality, Inzolia is noted for its pronounced freshness and fragrance.

PRODUCTION AREA

Acate, in the province of Ragusa. This varietal prefers loose, sandy terrain which is ideal for the production of fragrant white wines. The type of farming is "Espalier", used with an average density of planting where there are 4500 plants per 2.5 Acres.

VINIFICATION

100% Inzolia. It is an average-to late varietal with maturity reached about the second week in September. The collection of the grapes, pressing, destemming, and settling of the must is all natural. The fermentation is at a controlled temperature of 18 degrees for 12 days. Maturation on the lees takes place for 4 months, then finally filtration, stabilization, and bottling.

CHARACTERISTICS

Color: Delicate straw yellow.

Bouquet: Particularly fruity with notes of pear, apricot, white and yellow peaches.

Flavor: Fragrant and fruity with notes of vanilla. Elegant, soft, comforting.

ALCOHOL CONTENT

13%

PAIRINGS

Ideal as an aperitif and is excellent with seafood, shellfish, and with all fish dishes, particularly grilled turbot and calamari. It should also be tried with noodles and fish-eggs or with simple ingredients like tuna or cherry tomatoes.

SERVING TEMPERATURE

10-12°C

RATINGS

FEUDO ARANCIO Inzolia 14 - Bronze - International Wine Challenge - 2015

FEUDO ARANCIO Inzolia 13 - Silver - AWC Vienna - 2014

FEUDO ARANCIO Inzolia 13 - Silver/2 - International Wine & Spirits Competition - 2014

FEUDO ARANCIO Inzolia 13 - Silver/3 - Mundus Vini - 2014

FEUDO ARANCIO Inzolia 12 - Gold - Daejeon Wein Trophy - 2013

FEUDO ARANCIO Inzolia 12 - Silver - Mundus Vini - 2013

FEUDO ARANCIO Inzolia 11 - Gold - Mundus Vini - 2012

FEUDO ARANCIO Inzolia 14 - Silver - CWSA - 2015

FEUDO ARANCIO Inzolia 15 - Gold - China Wine and Spirits Awards - 2016

FEUDO ARANCIO Inzolia 15 - Silver - Decanter Wine Awards 2016 - 2016





Lunanera

The Italian Lunanera Winery Alliance is a platform focusing on the promotion of Italian mid-to-high-end wines. It is jointly established by 13 representative wineries from the nine major producing regions of Italy. It also includes the five major Italian wines in its portfolio (A: Amarone, B: Barolo, B: Barbaresco, B: Brunello, C: Chianti). In order to better assist the Alliance's wineries in docking in the Chinese market, a joint venture has been registered, an excellent model of enterprise between China and Italy: Kanglai (Shanghai) Industrial Co., Ltd., and the wineries co-appointed Mr. Candido Mormile, the owner of Lunanera Winery and the founder of the Alliance, as the representative of the Alliance.

ENZO BOGLIETTI

BAROLO D.O.C.G.

BOIOLO 2015

Denominazione	BAROLO DOCG Boiolo
Grape variety	100% Nebbiolo
Vines training method	Guyot
Origin	La Morra
Exposure	From east to southeast
Altitude	Altitude Ranging between 300 and 350 m
Soil	Silty clay soil, sub-alkaline, with very little organic matter. Planted in 2002 from a massal selection.
Clones of Nebbiolo	Massal selection.
Winemaking	20 Days fermentation at controlled temperature, plunged and pumped over daily. A further 60 days post fermentation maceration on skins.
Maturation	2 years in used barriques.
Tasting notes	Bright ruby with an orange hue. Appealing and intense mix of red and dark fruit with some sweet spice. Fruity, fresh and vibrant beautifully supple with pure fruit characters this version of the cru boiolo exhibits great depth and a fine balance. Youthful, complex, a classically crafted barolo.
Yield/ha	40 q
Bottles made	4366 + 100 Magnum + 25 Double Magnum
Serving temperature	17°-18°
ABV	14,5%
Ageing potential	Up to 12-15 years ENZO



Soave DOC Classico



Region. Soave, Verona, Veneto.



Grapes. Garganega 70%, Trebbiano 30%.



Vinification. Traditional vinification from fresh grapes handly harvested. Soft pressing and fermentation at controlled temperature.



Tasting Notes. Light yellow colour. Soft and delicate bouquet. Dry taste, sapid, superbly balanced.



Analysis. Alcohol 12% Vol.; Total Acidity 5,7 g/l; Residual Sugar 6 g/l.



Food Pairings. Ideal as aperitif, with appetizers, hors d'oeuvres, pizza, light meals. Serve chilled at 8 - 10°C.



Bottle. "Renana" 750 ml (in box of 6 bt), 375 ml (in box of 24 bt), 250 ml (in box of 30 bt); 1L (in box of 6 bt); 1,5L (in box of 6 bt).



Recioto della Valpolicella DOCG Classico

"Casotto del Merlo"



Region. Valpolicella, Verona, Veneto.



Vineyards. Selected hillside vineyards, in Marano di Valpolicella Valley, planted in calcareous soils at 200-350 mt o.s.l.



Grapes. Corvina Veronese and Corvinone Veronese 70%, Rondinella 30%. Bunches are hand picked and rigorously selected at the end of September.



Drying Process. Traditional natural drying of the grapes starting at the end of September for at least 120 days with a natural loose of 35-40% of the weight



Vinification. Cool-temperature fermentation, followed by a 30 days maceration on the skins. Racking of the wine still sweet. (120-130g/l of sugar). Cooling and cleaning of the wine to stop the alcoholic fermentation.



Ageing. The wine is refined in inox tank on the yeasts for 10 months, then is refined in bottle for at least 3 months.



Tasting Notes. Ruby red colour. Fruity, fragrant, velvety, sweet taste with intense note of cherry and "marasca cherry".



Analysis. Alcohol: 13% Vol; Total Acidity: 6,4 g/l; Residual Sugar: 130 g/l; Dry Extract: 34 g/l.



Food Pairings. Dessert wine, indicated with dry cakes, cookies and shortbread. Perfect with strawberries and red berries. Recommended drinking temperature: 15-16°C.



Bottle. "Vinaria" 500 ml (in box of 12 btl.).





SinoDrink

SinoDrink - Italian wine specialist with profession, passion and patience.

As A MEMBER of Generali, one of the largest insurance companies in the world, SinoDrink is the leading Italian wine importer in China. We are exclusive distributor for over 1,000 Italian fine wines, liqueur, mineral water, glassware and coffee. We are also specialized in wine investment, wine organization, fine wine collection and winery tour.



Perlino Asti Dolce DOCG 佩利诺·阿斯蒂起泡葡萄酒



Perlino boasts a history that began more than 100 years ago. The wine-growing tradition has strong, deep roots in the hills around Asti, Piedmont, an area where wine-growing, wine-making and knowledge of wine are not only a tradition but especially culture and art. Perlino exclusively seeks to offer the market products that meet the quality and pleasant drinking parameters it has categorically set for itself. In its direct and local area production alike, Perlino follows up every step to verify and ensure constant high standards.

佩利诺起始于100多年前。酒庄把葡萄种植于皮埃蒙特大区的Asti山脉附近，那里的葡萄种植、葡萄酒酿制及葡萄酒知识不仅仅是一种传统，随着时间的推移，更成为文化和艺术，得以世代相传和发展。佩利诺宗旨：以市场为导向，视质量为生命；亲民之价格，大众同乐之精神。在其指定区域和当地生产区域，佩利诺始终严格跟进每一步，确保产品的高标准。而今，佩利诺市场需求日益壮大，但仍本着“精益求精”的原则，对产品的甄选，生产和质量进行严格把控，以保证产品的品质。

等级：DOCG

葡萄品种：White Moscato 莫斯卡托

酒精度：7%

酿造方法：Fermentation in autoclave at a controlled temperature (18 – 20°C) 18-20°C于无菌压锅中恒温发酵

品酒笔记：Straw yellow lightly full; Aromatic, typical of Moscato, fine and persistent; Sweet, typical, aromatic, full and harmonic
色泽呈浅稻草黄色，酒香为典型的莫斯卡托果香，浓郁、精致而持久，口感微甜，酒体饱满，和谐且丰富，令人回味无穷。

获奖情况：MUNDUS VINI “SILVER MEDAL” 德国国际葡萄酒大奖赛银奖



Shanghai SinoDrink Trading Co., Ltd
上海华饮贸易有限公司

(+86) 021 62267586 (+86) 021 62267589
order@sino drink.com

① 意大利 NO.1 利口酒



THE
DIFFERENCE
BETWEEN
HISTORY AND
HISTORIC.

Others have been around as long, but only Montenegro lays claim to being Italy's #1 amaro. A product of our secret recipe and unique distillation process, Montenegro's rich taste adds the perfect twist to your favorite cocktail, or simply over ice.

MADE WITH
MONTENEGRO
SINCE 1885

Facebook: AmaroMonteGlobal
Instagram: AmaroMonte
Twitter: AmaroMonte



AMARO
MONTENEGRO
— 1885 —

Amaro Montenegro 蒙特内罗利口酒

Amaro Montenegro is a renowned Italian liqueur obtained by the careful infusion in pure alcohol of a large number of herbs originating from all over the world. It was first produced in 1885 in Bologna following extensive devoted experiments performed by a famous Italian spirits manufacturer Stanislao Cobiainchi. In over 100 years of history, Amaro Montenegro has seen its success constantly increase over the years and it has become, not only the most renowned, top-selling brand of Amaro in Italy.

蒙特内罗是意大利的第一利口酒，提炼全世界的多种草本植物后注入纯酒精酿而成。1885年在经过无数次试验后，著名意大利烈酒生产商斯坦尼斯在伯洛尼亚将其酿制成功。在之后的一百年中，蒙特内罗利口酒不但成为意大利最著名、最畅销的利口酒，也成为意大利利口酒传统与文化的标志。

酒精度：23%

色泽：浅咖啡色

品酒笔记：清澈的琥珀色赋予了不可磨灭的第一印象。强烈、真实并充满草药香气是蒙特内罗显著的独特魅力。入口后，以甜味开始，接踵而来的是优雅的苦涩伴随植物和橘皮的香气。

获奖信息：

中国环球葡萄酒及烈酒大赛 双金奖

2018年美国旧金山世界烈酒大赛三大最佳荣誉奖项：

利口酒最佳表现奖

最佳草本植物利口酒奖

2018双金奖



华饮
SinoDrink®
意大利葡萄酒专家
Italian Wine Specialist



Shanghai SinoDrink Trading Co., Ltd
上海华饮贸易有限公司

(+86) 021 62267586 (+86) 021 62267589
order@sino drink.com