



Italy, Sessantacampi, Rosato Marca Trevigiana IGT, Rosé

Rosato Marca Trevigiana IGT, Italy

The Zago family has always lived along the Piave River, committed to farming and passing their expertise, traditions and values of the soil and the world of winemaking from one generation to the next.

From the vineyard and the harvest to the winemaking and bottling: the supervision and direct management of all stages of production make it possible for them to guarantee traceability throughout all processes. Sessantacampi is niche manufacturer with whom you can relate directly, whose strong suit is crafts

PRESENTATION

Manzoni Bianco is a wine waiting to be discovered – a journey of discovery that begins with an invigorating fragrance that leads to an intense full-bodied flavour.

TERROIR

Clay Limestone

IN THE VINEYARD

Manzoni Bianco is an historical vineyard from Treviso and was obtained by Prof. Manzoni who crossed a Riesling Renano grape with a Pinot Bianco grape

WINEMAKING

Residual sugar: 18 gr / l

White wine vinification and fermentation in pressurised vat. Martinotti-Charmat method. Total acidity: $5.5\,\mathrm{gr}\,/\mathrm{l}$

VARIETAL

Cabernet 100%

GM· No

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

12°/540F

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

Aroma: a smell of fresh red fruit Taste: fresh and soft on the palate







FOOD PAIRINGS

It is the right match for snacks, hors d'oeuvres and light first courses