



BRUNO LAFON

wine selection

Italy, Sessantacampi, Refosco dal peduncolo rosso Marca Trevigiana IGT, Rouge

Refosco dal peduncolo rosso 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

The Refosco dal Peduncolo Rosso is an intense vinous red that accompanies meat-based second courses with impressive style.

TERROIR

Clay Limestone

WINEMAKING

These products are processed mainly with steel and in a brief period of time: wines with an accessible complexity with an extremely pleasant flavour.

Total acidity: 4.6 gr / l

Residual sugar: 7 gr / l

VARIETAL

Refosco dal Peduncolo Rosso 100%

11,5 % VOL.

GM: No.

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

SERVING

16°C/61°F

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

Aroma: winy, fruity with a scent of raspberries and mulberries

Taste: dry, with a fresh acidity and a good body

FOOD PAIRINGS

Refosco is a classical wine for the whole meal which goes particularly well with red meat and roasted game



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

