



BRUNO LAFON

wine selection



Sessantacampi, DOC Pinot Grigio delle Venezia , White Pinot Noir (60%), Pinot Meunier (30%), Chardonnay (10%) dont Vins Rouges 18%,

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 craft

THE STORY

The elegance of Pinot Grigio is immediately perceived: distinctly refreshing and fragrant. These characteristics are savoured on the palate with a flavour that is earthy and zesty. An excellent wine to drink with meals.

VINIFICATION

The cultivation system used is the Sylvoz method, then grapes are fermented in steel tanks.

VARIETALS

Pinot grigio 100%

SPECIFICATIONS

Alcohol content: 12,5 ABV

GM: No.

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

SERVING

12°C / 54°F

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING NOTES

Aroma: a smell you can recognize from its elegance. It is fresh and fruity with a hint of pear

Taste: dry, full-bodied and harmonious

FOOD AND WINE PAIRINGS

With its fine character Pinot Grigio goes well with herbal dishes, fine hors d'oeuvres and first courses with fish.

