



BRUNO LAFON

wine selection



Italy, Sessantacampi, DOC Treviso, Prosecco Brut, Blanc

Prosecco Brut, Treviso, 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

Refreshing and delicate Prosecco Spumante Brut that is dry on the palate. A wine that encourages celebration, it's the perfect match for luxurious aperitifs and elegant antipastos.

WINEMAKING

Martinotti-Charmat method and fermented in steel tanks.

AGEING

Bottle Pressure: 4.8 bar
Total acidity: 5.6 gr / l
Residual sugar: 15 gr / l

VARIETAL

Glera 100%

11,5 % VOL.

GM: No.

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

SERVING

8°C / 46°F

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Aroma: a delicate smell reminiscent of green apples and of wisteria and acacia flowers
Taste: slightly soft, balanced, savoury and agreeably crispy and fruity

FOOD PAIRINGS

With its freshness Prosecco Spumante Brut goes well with modern appetizers and light hors d'oeuvres, especially those with fish.

Bruno Lafon Selection

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

