



# Italy, Sessantacampi, Cabernet Sauvignon DOC Venezia, Rouge

Cabernet Sauvignon DOC Venezia, 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**

A ruby red colour with a distinct and intense aroma. Here is the classic Cabernet Sauvignon, a wine that is so versatile it can be served for any occasion.

#### **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: 4.5 gr / l Residual sugar: 5 gr / l

#### **VARIETAL**

Cabernet sauvignon 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: very winey, characteristic and pleasing Taste: savoury, rightly tannic and harmonious

## FOOD PAIRINGS

Cabernet Sauvignon is a classical wine for the whole meal. It goes perfectly with roasted meat, game and hard cheese

