



Italy, Sessantacampi, IGT Selezione Sessantacampi Rosso, Rouge

IGT Selezione Sessantacampi Rosso, 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 Selezione Rosso ("red selection") wine, as its name conveys, is extraordinary due to its ageing process – 12 months in wooden barrels – resulting in a distinct wine of the utmost class.



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

Cultivation system: Sylvoz Total acidity: 5.5 gr / I Residual sugar: 2 gr / I

AGEING

12 months in tonneau

VARIETALS

Glera 90%, pinot Nero 10%

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: ethereal with a wide bouquet and a light scent of vanilla Taste: full, round and slightly tannic, with a note of liquorice and spices Excellent persistence and aftertaste that recalls the smell of white flowers

FOOD PAIRINGS

Sessantacampi goes with braised meat, dishes with game and seasoned cheese.