



Italy, Sessantacampi, Prosecco Rosé Spumante Doc Millesimato, Effervescent Brut Rosé

Prosecco Rosé Spumante Doc Millesimato, 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 last version of our Prosecco with fine bubbles and an unforgettable flavour. Ideal for special occasion.



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 Features: Martinotti-Charmat method Bottle Pressure: 4.5 bar Total acidity: 5.6 gr / I Residual sugar: 9 gr / I

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

12°/540F

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years



TASTING

Aroma: elegant, complex. Notes of cherry and strawberry. Sensations of acacia flowers and pear, with a final touch of wisteria

Taste: the perlage releases hints of cherry, acacia and apple. A great balance between acidity and sweetness, with a dry finish. Excellent persistence and aftertaste that recalls the smell of white flowers

FOOD PAIRINGS

Prosecco Rosé goes well with delicious aperitifs, delicate appetizers of sea and land, light first and second courses of fish