

Italy, Sessantacampi, Carmenère DOC Piave, Rouge

Carmenère DOC Piave, 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

Carmenère wine embodies all the fragrance contained in the land of the Piave River starting with its signature grassy scent.

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: 4.6 gr / l Residual sugar: 7 gr / l

VARIETAL

Carménère 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: winey, with a characteristic herbal odour which reminds of peppers Taste: dry, savoury, spicy, rightly tannic and harmonious

FOOD PAIRINGS

Carmenère is a classical wine for the whole meal. It goes well with roasted white and red meat, game and seasoned cheese





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CARMENÈRE

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