



Italy, Sessantacampi, Sauvignon Marca Trevigiana IGT, Blanc

Sauvignon Marca Trevigiana IGT, 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 delicately aromatic notes of Sauvignon wine – ideal for the most refined hors d'oeuvres and first courses.

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.

VARIETAL

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

8°C/46°F

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Slightly herbal and reminiscent of yellow peppers, nutmeg, banana, melon and acacia flowers.

Dry, soft and elegant.

FOOD PAIRINGS

With its peculiar smell and taste Sauvignon goes well with fish-hors d'oeuvres, row ham-based dishes, first courses, fish and shellfish

