



BRUNO LAFON

wine selection



Italy, Sessantacampi, Frizzante, DOC Treviso, Prosecco Brut, Blanc

Prosecco Brut, Treviso, 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 most delicate of the bubbles with a mild taste presented in its classical version with twine fastening.

WINEMAKING

Martinotti-Charmat method and fermented in steel tanks.

AGEING

Bottle Pressure: 2.4 bar

Total acidity: 5.5 gr / l

Residual sugar: 13 gr / l

VARIETAL

Glera 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

A delicate smell with hints of wisteria and acacia flowers and of mountain flowers honey

Fresh and peasingly sweet and fruity with a hint of flowers

FOOD PAIRINGS

With its delicate and lively perlage Prosecco Frizzante (semi-sparkling) is the perfect wine for modern appetizers and delicious hors d'oeuvres. It suits superbly all courses of a light meal

Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

