



SESSANTACAMPI



Carmenère Piave DOC

Classification: DOC

Grape variety: Carmenère

Cultivation system: Sylvoz

Alcoholic Content: 13 % by vol.

Colour: dark ruby red

Aroma: winey, with a characteristic herbal odour which reminds of peppers

Taste: dry, savoury, spicy, rightly tannic and harmonious

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

Serving Temperature: 18° C

Total acidity: 4.8 gr / l

Residual sugar: 2 gr / l