



SESSANTACAMPI

Selezione Sessantacampi



Classification: IGT

Features: 12 months in tonneau

Alcoholic Content: 13.5 % by vol.

Colour: ruby red with garnet shades

Aroma: ethereal with a wide bouquet and a light scent of vanilla

Taste: full, round and slightly tannic, with a note of liquorice and spices

Food pairings: Sessantacampi goes with braised meat, dishes with game and seasoned cheese

Serving Temperature: 18° C

Total acidity: 5.5 gr / l

Residual sugar: 2 gr / l