



SESSANTACAMPI



## Selezione Sessantacampi

**Classification:** IGT

**Features:** 12 months in tonneau

**Alcoholic Content:** 13 % 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