



SESSANTACAMPI

Turchetta Veneto IGT



Classification: IGT

Grape variety: Turchetta

Cultivation system: Sylvoz

Features: 3 months in barrique 225 lt

Alcoholic Content: 13 % vol.

Colour: ruby red

Aroma: it smells of ripe strawberries

Taste: slightly spicy and harmonious

Food pairings: Turchetta suits white meat in general, grilled red meat and middle-seasoned cheese

Serving Temperature: 18° C

Total acidity: 4.5 gr/l

Residual sugar: 2 gr/l