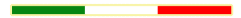




Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



CABERNET SAUVIGNON BAGLIO NICOLO PASSION SCAVONE



RED

Appellation :



Grapes Variety : Cabernet Sauvignon



Alcohol Vol. : 12 %



Bottle size : 750 ml

Region

Sicily



Appearance: dark, rich ruby red color

Aroma: fragrant with deep layered fruit flavors

Taste: dark fruit flavors of blackcurrant, black cherry, blackberry with notes of green bell pepper, spice, tobacco, wood, and vanilla

Alcohol content: 12% Vol

Soil: mixed, mainly calcareous

Harvest: by hand, between August and September

Vineyards: sapling-fed

Vinification: the pressing of the grapes is soft and the alcoholic fermentation with maceration on the skins takes place at 80°F for about 11 days. After malolactic fermentation, the wine matures for at least 6 months in large very fine oak barrels and then passes into vitrified cement vats.

The assembly takes place after aging in barrels. Refined 6–8 months in bottle to evolve the bouquet.

Pairings: particularly suitable to accompany soups, tasty first courses, grilled meat and vegetables at 64°F



Andrea Savalla established the ancient winery in 1864, which was continued by his son Antonino, an expert in agriculture. Despite the devastating impact of phylloxera, the use of noble vines like grillo, perricone, and inzolia enabled the winery to thrive. In 1974, Antonino's heirs founded Enopolio Savalla, which operated from the same premises until 2010.

Family histories often intertwine with success stories, particularly in the wine industry. The cultivation and transmission of passion and expertise across generations is integral to producing excellent wines. This is the inspiration behind the creation of Scavone Cantine in 2011 by brothers Fabio and Piero Scavone. With the guidance of their experienced father Nicolò, they renovated and transformed one of the oldest cellars in the area into a modern and efficient winery.

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