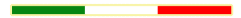




Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



FALERIO PECORINO DOP AURATO IL CONTE VILLA PRANDONE



WHITE

Appellation :



Grapes Variety : Pecorino 100%



Alcohol Vol. : 12 %



Bottle size : 750 ml

Region

Marche

System of Vinification and Production: White vinification of the selected grapes, short maceration with the solid parts, immediate separation of the must, fermentation in purity at controlled temperature (15–16°C). Conservation in thermo-conditioned stainless steel tanks, cold bottling in sterile line.

Organoleptic Description: Straw yellow in color with greenish reflections, it has a fresh aroma, with hints attributable to fresh fruit. A full-bodied wine, the taste is full and aromatic, with mineral hints and an abundant floral tension.

Conservation: Store in a cool, dry and dark place. It is recommended to drink it within 3 years of life, when it still retains all the fullness of fruitiness and fragrance

Serving Temperature: To be served cold at 8 . 10°C.

Gastronomic suggestions: Suitable for appetizers, fish dishes such as grilled fish and light dishes



IL CONTE VILLA PRANDONE



The IL CONTE VILLAPRANDONE winery was born in the heart of the Piceno area, on the hills of the characteristic medieval village of Monteprandone. Here the slopes are caressed by the perfumed breezes of the Adriatic Sea which meet and merge with the mild currents of the Sibillini Mountains. A union which, marrying a clayey soil, gives each grape variety flavors and unique aromas as well as an ideal microclimate for their growth.

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