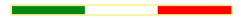




Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



MERLOT MARCHE DOP IX PRANDONE IL CONTE VILLA PRANDONE



RED

Appellation :



Grapes Variety : Merlot 100%



Alcohol Vol. : 14.5 %



Bottle size : 750 ml

Region

Marche

System of Vinification and Production: Soft pressing of the selected grapes, fermentation in red for 25–30 days at controlled temperature (22–28°C) in cement, aging in oak barrels, cement tanks and amphora for 30 months, aging in bottle

Organoleptic Description: Extremely deep ruby red color with garnet reflections, intense and enveloping aroma of ripe wild berries and violets, full taste of ripe morello and blackberries. Its structure and completeness allow it to improve during the maturation in the bottle, which can last up to 50 years, reaching its qualitative peak 20–25 years after the harvest

Conservation: Store in a cool, dry and dark place; in horizontal position. To be drunk within 30–50 years of life

Serving Temperature: It is advisable to uncork at least an hour in advance and pour it into ballon glasses at cellar temperature (15–18°C)

Gastronomic suggestions: It marries masterfully with game, spit-roasted meat and aged cheeses. Also ideal as a meditation wine



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.

85 Hazel Street - Glen Cove, NY 11542

Phone : 516-656-5959 Fax : 516-759-2408

<http://www.viscowine.com> - e-mail: viscowine@aol.com