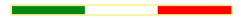




Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



PICENO SUPERIORE DOP MARINUS IL CONTE VILLA PRANDONE



RED

Appellation : D.O.P.



Grapes Variety : Montepulciano and Sangiovese



Alcohol Vol. : 14.5 %



Bottle size : 750 ml – 3,000 ml

Region **Marche**

System of Vinification and Production: Soft pressing of the selected grapes, fermentation in red for 12–18 days at a controlled temperature (24–28°C), storage in thermo-conditioned stainless steel tanks for 3 months, aging in oak barrels for 12 months, cold bottled in sterile line

Organoleptic Description: Intense and lively color, characteristic and attractive. The olfactory power is clear and marked, with an intense aromatic scent of red peel fruit, currants and raspberries. Slightly tannic, with an excellent sapid, long and velvety body

Conservation: Store in a cool, dry and dark place. To drink within 15–20 years of life

Serving Temperature: To be served at room temperature (18–19°C.)

Gastronomic suggestions: Wine for roasts, grilled meats, game and aged cheeses.



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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