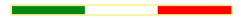




Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



ROCCIAMARA IL CONTE VILLA PRANDONE



RED

Appellation :



Grapes Variety : 60% Merlot 20% Sangiovese 10% Passerina 10% Pecorino



Alcohol Vol. : 14.5 %



Bottle size : 750 ml

Region

Marche

System of Vinification and Production: Soft pressing, red and white grapes fermented together for 15 days at a controlled temperature (12–18°C), first aging in cement tanks where malolactic fermentation takes place, then 12 months in oak barrels/tonneaux.

Organoleptic Description: Sparkling and saturated ruby red in colour, the fruity notes of blackberry, cranberry and white peach are joined by aromas of herbs such as mint and star anise, enriched by a haze of black pepper. Overall, therefore, a very varied bouquet. Thanks to its stable tannic structure and pronounced fruity aromas, this wine is taut and excellently developed on the palate, with a complex structure and a long savory acid persistence.

Conservation: Store in a cool, dry, dark place. It has an aging potential of more than 10 years.

Serving Temperature: Serve at room temperature, slightly chilled (12–14°C).

Gastronomic suggestions: A wine for the whole meal, it goes very well with first courses, meats and 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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