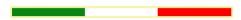




Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



AMARONE DELLA VALPOLICELLA DOCG COLLI MORENICI



RED

Appellation : D.O.C.G.



Grapes Variety : Corvina, Corvinone, Rondinella



Alcohol Vol. : 15 %



Bottle size : 750 ml

Region : Veneto



Production Area: From the best grapes of our vineyards in the heart of Valpolicella region.

Grape Variety: Corvina, Corvinone, Rondinella

Harvest and vinification: The harvest, by hands, starts the first decades of October. The bunches are put into boxes and left to rest at controlled temperature and humidity for around 3–4 months according to the season. This process is necessary to assure the right appassimento of the grapes. The appassimento is followed by a soft pressing and a 15 days maceration. The wine aged in barrique.

Tasting notes: Deep and intense red color. On the nose spicy and ripe red fruits hints. A full bodied, rounded and velvety wine, with a well balanced tannin.

Pairing: Ideal with red meat prepared through slow cooking (stewing and braising). Try it with beef stew.



CANTINA COLLI MORENICI



Cantina Colli Morenici is a social winery from the upper Mantua area located in Ponti sul Mincio, a small town a few steps from the southern shore of Lake Garda, in Lombardy.

Thanks to the morphological structure, the particular soil structure and the microclimate influenced by Lake Garda, this area is particularly suitable for viticulture.

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