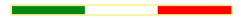




Vi. Sco., Inc.






Wine Importer & Distributor

PRODUCT OF ITALY



MONTEFALCO SAGRANTINO LORENZO MATTONI DOCG



-  RED
-  Appellation : D.O.C.G.
-  Grapes Variety : 100% SAGRANTINO
-  Alcohol Vol. : 13.5 %
-  Bottle size : 750 ml
- Region : Umbria



Harvest: The grapes are harvested manually. Clusters are destemmed and berries are hand sorted prior to fermentation. The grapes are fermented and macerated on the skins under temperature controlled conditions for 25 . 30 days. After soft pressing, the skins are removed from the juice. The wine is transferred into cement tank where a spontaneous malolactic fermentation occurs. After settling, the wine is placed to rest in 30 hl Slavonian oak for about 15 months of aging. Intense ruby red color with hints of berries, sweet spices and tobacco. On the palate there is a freshness followed by soft tannins of finesse and persistency.
Suggested Pairings: red meats, great roasts, aged cheeses, game, dry desserts.

Lorenzo Mattoni



I am lucky enough to farm my vines in the rolling hills of Bevagna in Umbria, where the Sagrantino grape has been cultivated for centuries. These picturesque vineyards allow me to produce this unique, precious, single terroir wine that I hope you will love as I do. Our dry farmed vines are the winery's true treasure, carefully cultivated to produce the highest quality fruit. They are the most vital component for making unique, authentic wines that are a direct expression of the majestic landscape in which they are grown. From the vineyard to the wine cellar, every choice we make is done so to achieve the best possible result.

85 Hazel Street - Glen Cove, NY 11542

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

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