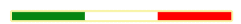




Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



## PASSO APPASSIMENTO NEGROAMARO - LAMBRUSCO IGP SALENTO



RED

Appellation : I.G.P.



Grapes Variety : Negroamaro and Lambrusco



Alcohol Vol. : 14.5 %



Bottle size : 750 ml

Region : **Apulia**

Production Zone: Puglia – Salento

Ground nature: Carsic calcareous origin, rich in iron and aluminium sesquiossid (typical Salento red soil) wich give warmness to the round.

Harvest base per hectare: 8–9 t

Vinification: after pressing, grapes undergo to maceration for 8–10 days. Then, after soft pressing only flower must undergoes to fermentation with selected yeasts inside thermoconditioned tanks at a temperature of 22 – 23 C. Once fermented fresh wine is poured off and honed.

Colour: intense ruby red

Aroma: light and characteristic

Flavour: Full-bodied and velvety.

Serving suggestions: meat dishes, pork products and cheeses

Serving temperature: 18–20 C.



  
VINICOLA  
MEDITERRANEA



Near San Pietro Vernotico, a village in Salento, one finds the Vinicola Mediterranea winery. Never has a name been more suitable for a winery that exploits the best qualities and characteristics of the Mediterranean ecosystem. This is a zone that has a natural gift for cultivating vines, thanks to a warm sun and a sea breeze coming from the Adriatic sea, factors which create an ideal climate for wine-making.

The winery was founded in 1997 by Giuseppe Marangio and Vito Epifani, both already expert in wine-making but for the first time determined to create their own business. Initially the production was exclusively loose wine which was though appreciated and marketed in all of Italy. Their vine varieties are numerous, Negroamaro is the most common then there are Malvasia di Brindisi, Primitivo and others (Montepulciano, Cabernet, Sangiovese and Chardonnay), that have attained the same quality as the indigenous varieties.

85 Hazel Street - Glen Cove, NY 11542

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

<http://www.viscowine.com> - e-mail: [viscowine@aol.com](mailto:viscowine@aol.com)