



# Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



## AMARONE DELLA VALPOLICELLA CORTE MOSCHINA

Denomination :	<b>D.O.C.G.</b>
Variety :	<b>Corvina, Rondinella, Corvinone and Cabernet</b>
Color :	<b>Red</b>
Alcohol content :	<b>15,50% Vol.</b>
Bottle size :	<b>750 ml, 1500 ml</b>
Production area :	<b>Veneto</b>

Amarone is one of the most important red wines of Italy, one of a kind. After a drying process of about 120 days, the grapes are pressed and at the end of the fermentation, are refined in wood barrels. The result is an important product, fruit of a personal interpretation of both the grapes and the wine-making.

**Alcoholic fermentation:** 30 days in stainless steel tanks.

**Refining:** 24 months in various size of wood barrels.

**Colour:** Ruby red inclining to garnet red.

**Scent:** Blackberries, black cherries with spicy end.

**Flavour:** Intense, complex, full-bodied and beautifully balanced.

**Gastronomic plates:** Grilled and braised meat, game and dark chocolate.

**Temperature to be served:** 16 – 18°C best opened one hour before serving.



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