

Vi. Sco., Inc.



Wine Importer & Distributor



Denomination: **D.O.C.**

Variety: **Nero d'avola - Cabernet sauvignon**

Sicily

Color: Red

Production area:

Alcohol content : 14% Vol.
Bottle size : 750 ml

The Duca di Castelmonte label is given to the still wines of the Carlo Pellegrino, the world-famous Sicilian Marsala producer. In the 1970's the company was the first to market a range of wines produced from native grape varietals and they have continued to seek the individualism and character of the true wines of Sicily. This strategy is now paying dividends, as customers look to discover more of the indigenous varietals of Italy. What those customers are also finding is that Sicilian wines offer fantastic value for money.

Vinification: Each grape variety is fermented separately. Temperature controlled maceration in stainless steel vats and the must is fermented dry with immediate start of malolactic fermentation. Aged for 6 months in 100Hl and 80Hl oak barrels.

Tasting Note: Persistent and well-balanced with a long and elegant finish and a bouquet recalling ripe red berries, fruit jam and spices.

Serving Suggestion: Best served at room temperature with mature cheese, carpaccio and grilled red meats.

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