

Vi. Sco., Inc. Wine Importer & Distributor



SALICE SALENTINO IL GRANDUCA

Denomination: **D.O.P.**

Variety: Negroamaro - Malvasia Nera

Color: Red

Alcohol content : 14% Vol.

Bottle size : 750 ml

Production area : Puglia

Production zone: Puglia - Salento

Ground nature: Carsic calcareous origin, rich In iron and aluminium sesquiossids (typical Salento red soils) wich give warmness to the round.

Vinificazion: After dripping grapes undergo to fermentation inside thermoconditioned tanks at temperature of 24-26", Maceration lasts in 7-10 days, Then musted grapes are pressed. Fresh wine is stocked in tanks and after malolactic fermentation is poured off for the first time. Matured in oak casks.

Colour: garnets red with orange shades.

Aroma: smooth chocolate and vacilla touches.

Flavour: smooth and velvety.

Serving suggestions: roasts, tasty dishes, pork products and cheeses.

Tasting temperature: 18-20° C.

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