



Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



MURAIA ROSSO TERRE DI CHIETI

Denomination : **I.G.T.**
Variety : **Abruzzo Motepulciano - Cabernet Sauvignon - Merlot**
Color : **Red**
Alcohol content : **13,5% Vol.**
Bottle size : **750 ml**
Production area : **Abruzzo**

Vinification: The must remains in direct contact with the skins for 8-10 days in stainless steel containers at a controlled temperature in order to extract all the substances contained in the skins. Subsequently the wine ages in barrels for 24 months. Refinement continues for 12 months once bottled.

Description: Colour Ruby Red. Olfatto Intense ripe red fruit scent with a hint of spices. Flavour Full and complete, evenly balanced. The flavour-scent analysis is concentrated, in a harmonious way, towards hint of spices and vanilla. Persistent to the palate. Full-bodied.

Serving suggestions: The wine should be uncorked a couple of hours before serving to allow adequate aeration. The ideal serving temperature is 18°-20°. It perfectly accompanies important main dishes, grilled or roasted meat or game, well-aged cheeses.

Notes: Muraia 2002 was conferred the "TOP GOLD" prize at the American Starwine International Wine Competition 2005 and a "Silber-Medaille" at the International Weinpreis Mundus Vini 2006 wine competition in Germany. Muraia 2003 was conferred the "GOLD MEDAL" at the International Weinpreis Mundus Vini 2007 wine competition in Germany.



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