



Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



NEGROAMARO EMOZIONE

Denomination : **I.G.P.**
Variety : **Negroamaro 100%**
Color : **Red**
Alcohol content : **14.5% 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.

Vinification: After dripping grapes undergo to maceration for 15-20 days. Then, after dripping and pressing, just flower must, undergo to fermentation with the add of selected ferments, inside thermoconditioned tanks at a temperature of 22 - 23". After fermentation is the new wine is poured off for the first time and centrifugated.

Matured in oak casks for 24 Months.

Colour: intense ruby red.

Aroma: hazel-nut, with trace of red fruits which conduct to the grape.

Flavour: smooth, velvety, full and tasty.

Serving suggestions: grilled meat, spicy "Pecorino" cheese, savoury fish soup.

Tasting temperature: 18 - 20° C.



85 Hazel Street - Glen Cove, NY 11542

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

<http://www.viscowine.com> e-mail: viscowine@aol.com