



Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



PRIMITIVO DI MANDURIA PRIMODUCA

Denomination : **D.O.P.**
Variety : **Primitivo 100%**
Color : **Red**
Alcohol content : **14% Vol.**
Bottle size : **750 ml**
Production area : **Puglia**

Production zone: Puglia - Salento

Ground nature: Carsic ca careous origin, rich in iron and a uminium sesquiossids (typical Salento red soils) wich give warmness to the round.

Vinificazion: The musted grapes undergo to a very long maceration (15-20 days). Fermentation occurs in temperature controlled tanks (28-30@) and purposely selected yeasts are added. After dripping and pressing, fresh wine is poured off after having finished malolactic fermentation.

Matured in oak casks for 12 Months

Colour: red with garnets shades.

Aroma: light and characteristic.

Flavour: full-bodied and velvety.

Serving suggestions: main dishes wine, excellent with roasts and spicy cheeses.

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