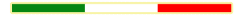




Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



BARBERA D'ASTI SUPERIORE SAN MARTINO DOCG PIEMONTE



RED

Appellation : D.O.C.G.



Grapes Variety : Barbera 100%



Alcohol Vol. : 14 %



Bottle size : 750 ml

Region : **Piedmonte**



Production zone: vineyards in the area of Moasca – Province of Asti – Piedmont. This small village of 400 inhabitants is situated in the heart of Piedmont, at a distance of 5km from the town of Canelli. The Barbera grape is mostly grown here at an altitude of 200m above sea level. The grapes of this wine originate from the borderland of the Moasca and Aigliano Terme, also known as the region "San Martino".

Vintage period: beginning of October

Fermentation: classical must fermentation followed by a peel maceration of 10–12 days.

Aging: 16 months in oak barrels (3000lt.) of French oak from Allier, then at least 6 months in the bottle.

Colour: brilliant and deep red

Bouquet: intensive and rich with notes of plums and chocolate

Flavour: round and full, strong and fruity

Pairing: with red meat, noodle dishes and spicy cheeses

Tasting Temperature: 18–20°

Alibrianza



Roberto Mazzei's passion for viticulture and his keen sense to press a good drop of wine led to the founding of the family company Alibrianza srl in 1981. Since the creation of the family business, the company has consistently selected exceptional wines from Italy's most important wine regions for international clients. After his son, Andreas, joined the company in the '90s, the production plant was brought up-to-date and innovative winery techniques were adopted, leading to greater quality control and portfolio management. Special attention has always been paid to consistency and reliability, guaranteeing a high quality product. Thanks to long-lasting partnerships with local winemakers all over Italy, today Alibrianza is a guarantee for a selected repertoire of well-balanced and expressive wines

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