



Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



CANNONAU DI SARDEGNA SALANA DOC



RED

Appellation : D.O.C.



Grapes Variety : Cannonau 100%



Alcohol Vol. : 14 %



Bottle size : 750 ml

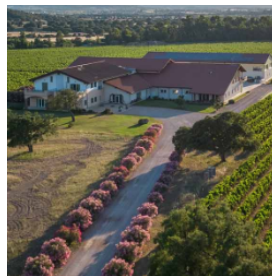
Region

Sardinia

Of a lively garnet color it has an intense, persistent and ethereal aroma. Ideal with very structured dishes such as red meats, feathered and furred game, also excellent with pecorino cheese. Cannonau di Sardegna tolerates long aging, it should be stored in a cool and dark cellar at a constant temperature. Serve at a temperature of approximately 18–20°C.



VIGNETI ZANATTA



It is in the Gallura area that Bruno Zanatta, a young winemaker from Treviso, began his career in 1975, developing a profound knowledge of the territory and the Sardinian land.

After thirty years, his now consolidated passion was transformed, with his children at his side, into what is now a real reality that extends over an area of 120 hectares: the family business was born.

In 2008 the production cycle was completed with the construction of the winemaking cellar. Dedication, experience and professionalism distinguish the daily and tenacious commitment of the company which offers refined wines, demonstrating how the marriage of two apparently distant lands gives life to a winemaking tradition of excellence.

Sardinia and Veneto: from the union of two lands rich in tradition and culture, expertly blended, a young winemaking reality is born: the "Vigneti Zanatta" company.

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