



Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



CABERNET SAUVIGNON CELENO DOC COLLI PIACENTINI



RED



Appellation : D.O.C.
Grapes Variety : Cabernet Sauvignon



Alcohol Vol. : 15 %



Bottle size : 750 ml

Region **Lombardy**



Ampelographic Composition: 100% cabernet sauvignon

Production Area: Ponte dell'Olio, Nure Valley (PC)

Soil Type: Clay

Exposure: South-East

Altitude: 450 m above sea level

Training System: Simple Guyot

Plant Density: 3500 plants / Ha

Yield per Hectare: 100 Q.li

Harvest Period: mid-October

Production Technique: After a light pressing of the grapes, maceration takes place for 6/8 days with a pumping over of the must every 4 hours. Fermentation takes place at a controlled temperature of 24 degrees with selected yeasts. During primary fermentation malolactic fermentation is activated.

Organoleptic Characteristics: It is a complex, very aromatic wine, which expresses all the wonders of the forest and the pristine hill. The nose will predominantly feature red fruits (raspberries, currants) and the vegetal scents of the undergrowth (pine needles, oak leaves), but upon closer inspection the more material organoleptic characteristics will be evident, linked to the rock, chocolate and tobacco leaf.

Food pairings: Particularly suitable with game, better if stewed or in the form of a stew. Another of the best pairings of Celeno is certainly truffle.

Serving temperature: 19°C



Tradition and Innovation Since 1920 the Monteverdi family has been in constant search of quality Italian wine, selecting the most prestigious grapes of the Bel Paese and handing down from father to son the legacy of a wine culture refined over the decades. During all these years the cellar has evolved, modernizing both in equipment and in winemaking capacity. Finding the balance between tradition and innovation: this is the constant commitment of the Monteverdi cellars, and at the same time, a guarantee for even the most demanding customers.

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