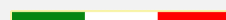




Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



LAMBRUSCO TERRE FORTI ROSSO AMABILE FRIZZANTE EMILIA IGT

RED

Denomination : **I.G.T.**
Variety : **LAMBRUSCO 100%**
Alcohol content : **8**
Bottle size : **750 ML**
Product Area : **EMILIA ROMAGNA**

The grapes used to create this wine are hand and machine harvested, followed by destemming and pressing and contact with the skins for 8 days. Fermentation takes place in 300 - 600 hl tanks at 16-19°C over 8 days, followed by a second fermentation, which lasts for 15 days. The wine is stored in stainless steel tanks for up to 3 months, before being bottled at a pressure of 2.5 bar. The final wine contains 42 g/l of residual sugar.

Bright ruby red Intense fruity and yeasty aroma with a well-balanced bouquet A fresh, sparkling wine, with a mellow taste and pleasant finish of red fruits

It can be enjoyed throughout a meal and is excellent with seafood, cheese and grilled vegetables



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