



Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



GUTTURNIO SUPERIORE MAIA DOC



RED



Appellation : D.O.C.



Grapes Variety : Barbera 60% Croatina (Bonarda) 40%



Alcohol Vol. : 13.5 %



Bottle size : 750 ml

Region

Emilia Romagna

Production technique:

After pressing, the must is placed in a stainless steel tank for maceration. The process is aided by continuous pumping over throughout the fermentation, which is maintained at temperatures below 27°C. The wine is then extracted and placed in a stainless steel tank for initial aging. The wine is then bottled and aged for a further 6 months before being released for sale.

Sensory characteristics:

Intense ruby red color with garnet highlights. A rich bouquet reminiscent of red and black berries, but also cocoa and spices. Hints of vanilla and toasted wood on the palate give it a warm and refined note.

Food pairings:

Savory soups, red meats, cured meats, and aged cheeses.

Serving temperature:

18°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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