



**Vi. Sco., Inc.**

**Wine Importer & Distributor**

PRODUCT OF ITALY



## MONTEPULCIANO D'ABRUZZO DOC SECOLO IX



### RED

Grapes Variety :	<b>Montepulciano 100%</b>
Alcohol content :	<b>14 %</b>
Bottle size :	<b>750 ml</b>
Product Area :	<b>ABRUZZO</b>



At the sight it is ruby-colored, full, shiny, often with purple reflections, especially when young. It dances gracefully in the glass, not thick like an Amarone, leaving dense and frequent arches, a sign of good alcohol content. Scents of ripe blackberry, mulberry, wild berries, cherry, morello. Though timid at first taste, as if it contained a seething mass ready to explode, further exploration will let out cocoa, tobacco, and sometimes oregano, while the fruity flavors assume notes of jam and alcohol preserves.

In the mouth it demands respect, the warmth expands. It has a unique wild note, its acidity, well integrated into the body, gives persistence, and tannins are rarely aggressive. The finish is fruity, sensual, punctuated by unmistakable flavors of black cherry. The Cerasuolo follows close in these footsteps, although on a smaller scale, which makes the subtlety of fruity flavors more evident.

Usually the ideal serving temperature for Montepulciano is around 16°-17° C for the young and fruity wines (two and three years), while the oldest ones like warmer temperature like 18°-19°C or even 20°C, particularly if we are speaking about a fine long aged wine.



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