



Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



PROSECCO SUPERIORE NANI DEI BERTI VALDOBBIADENE DOCG BRUT MILL



-  SPARKLING
-  Appellation : D.O.C.G.
-  Grapes Variety :
-  Alcohol Vol. : 11 %
-  Bottle size : 750 ml
- Region **Veneto**



Nani Dei Berti – Rive di Col San Martino: The nickname of Giovanni Follador, Gianfranco’s father, and a tribute to this energetic and resourceful man. A refined spumante of real quality, with a fine bead that complements a splendid combination of bouquet and flavours. An excellent Superiore, light straw yellow in colour with typical lime green reflections. A lively and extra fine bead with an intense bouquet of citrus fruits, almonds and acacia flowers. Perfect balance of acidity and fragrance, well–structured with a dry finish. An impressive wine, and excellent aperitif. It’s sapidity and balanced structure make it ideal for light first and second courses, and it goes perfectly with flavourful cheeses.

Colour

Light straw yellow, with typical lime green reflections. Lively and extra fine bead.

Bouquet

Intense bouquet of citrus fruits, almonds and acacia flowers.

Flavour

Perfect balance of acidity and fragrance, well–structured with a dry finish.

Pairings

Impressive wine, excellent aperitif. Its sapidity and balanced structure make it ideal for first courses, light second courses and it goes perfectly with flavourful cheeses.



FOLLADOR®

DAL 1769



As one of the original families in the Valdobbiadene area to venture into the sparkling arena, Gianfranco, alongside his wife Italia, continues the tradition of excellence, passion, and uncompromising dedication to the craft of winemaking.

Gianfranco Follador Method .

We promise a wine experience that exceeds even the most discerning tastes, thanks to our exclusive Gianfranco Follador Method .. This unique approach involves precise steps in the initial winemaking phase. At Follador, innovation is our tradition. We were the pioneers in Valdobbiadene to embrace the Krios system. This cutting–edge method uses specialized equipment to transport freshly crushed grapes. The process includes a significant temperature reduction, minimizing the oxidizing impact of oxygen.

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