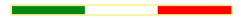




Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



NEGROAMARO EMOZIONE IGP PUGLIA



RED

Appellation : I.G.P.



Grapes Variety : Negroamaro 100%



Alcohol Vol. : 14.5 %



Bottle size : 750 ml

Region : **Apulia**

Production zone: Puglia – Salento

Ground nature: carsic calcareous origin, rich in iron and aluminium sesquiossids (typical Salento red soils) wich give warmth to the round.

Vinification: After dripping grapes undergo to maceration for 15–20 days. Then, after dripping and pressing, just flower must, undergo to fermentation with the add of selected ferments, inside thermoconditioned tanks at a temperature of 22 – 23". After fermentation is the new wine is poured off for the first time and centrifugated. Matured in oak casks for 24 Months.

Colour: intense ruby red.

Aroma: hazel–nut, with trace of red fruits which conduct to the grape.

Flavour: smooth, velvety, full and tasty.

Serving suggestions: grilled meat, spicy "Pecorino" cheese, savoury fish soup.

Tasting temperature: 18 – 20° C.



Near San Pietro Vernotico, a village in Salento, one finds the Vinicola Mediterranea winery. Never has a name been more suitable for a winery that exploits the best qualities and characteristics of the Mediterranean ecosystem. This is a zone that has a natural gift for cultivating vines, thanks to a warm sun and a sea breeze coming from the Adriatic sea, factors which create an ideal climate for wine–making.

The winery was founded in 1997 by Giuseppe Marangio and Vito Epifani, both already expert in wine–making but for the first time determined to create their own business. Initially the production was exclusively loose wine which was though appreciated and marketed in all of Italy. Their vine varieties are numerous, **Negroamaro** is the most common then there are **Malvasia di Brindisi**, **Primitivo** and others (**Montepulciano**, **Cabernet**, **Sangiovese** and **Chardonnay**), that have attained the same quality as the indigenous varieties.

85 Hazel Street - Glen Cove, NY 11542

Phone : 516-656-5959 Fax : 516-759-2408

<http://www.viscowine.com> - e-mail: viscowine@aol.com