PRODUCT OF ITALY

PINOT NOIR COSTE MANCINI IGT



🖣 RED

Appellation: I.G.T.

🏺 Grapes Variety : 🛮 Black Pino 100%

Alcohol Vol. : 13 %
Bottle size : 750 ml
Region : Abruzzo

Vinification: The grapes, strictly hand—picked, as for tradition are pressed with their skins at a controlled temperature. The wine obtained is placed in oak—wood containers whre it rests for at least 4 months and the process of malolactic fermantation is completed.

Description:

Colour Intense red.

Fragrance Wild barries. Spicy. A hint of pepper.

Taste Round and complex. A slight mineral aftertaste. Long and persistent.

Serving suggestion:

Serving temperature: 18-20°C. Ideal with hearty pasta and meat dishes.







conditions and the soil: 300 metres above sea level, a few kilometres from the Adriatic and the Maiella massif behind. The winery, with an area of 25 hectares planted with rows of native vines and new varieties, in recent years has wanted to continue the ancient tradition in a path of quality 'that has brought success and recognition together with a high level of satisfaction from the most' demanding consumers. The wines, of excellent quality, are the result of the most modern oenological techniques, but above all they are the indissoluble result with the territory and the patrimony of the founder, Destro Carulli, oenologist with a long and proven experience. The history, the landscape, the climate and the intrinsic characteristics of the soil give these wines a unique personality and identity.

The Terre di Poggio winery is located in Poggiofiorito, a territory with a strong wine—arowing vocation thanks to the favourable climatic

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