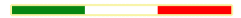









Vi. Sco., Inc.
Wine Importer & Distributor

PRODUCT OF ITALY



PRIMITIVO SORAYA IGP



-  RED
-  Appellation : I.G.P.
-  Grapes Variety : Primitivo
-  Alcohol Vol. : 14 %
-  Bottle size : 750 ml
- Region : **Apulia**



Vinicola Mediterranea is based in San Pietro Vernotico, a small village in the heart of Salento, a Mediterranean land known for its climate, its colors, and its particular terroir. Wine has been produced here for many centuries. Our ancestors used to give thanks to the cooling influence of the sea breezes, the sun that warms and ripens the grapes, and the stony soils. Aware of this very high potential, in 1997 Giuseppe Marangio and Vito Epifani joined their forces and experiences in the wine field and created Vinicola Mediterranea to produce world class wines. For the Primitivo, the musted grapes undergo a very long maceration, 12 to 14 days. Fermentation occurs in a temperature-controlled tank (26–28°) and after, the wine is dripped and pressed. After malolactic fermentation, the fresh wine is then poured off.
Color: The color of the wine is ruby red with violet shades.
Aroma: The wine's aroma is light and very characteristic of this varietal. It is full-bodied and very aromatic. The wine is soft and very well-balanced.
Serving suggestions: Meat dishes and matured cheeses.
Serving 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.