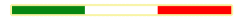




Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



SALICE SALENTINO RISERVA IL GRAN DUCA DOP PUGLIA



RED



Grapes Variety : Negroamaro, Malvasia Nera



Alcohol Vol. : 14 %



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) which give warmth to the round.

Vinificazione: After dripping grapes undergo to fermentation inside thermoconditioned tanks at temperature of 24–26°, Maceration lasts in 7–10 days, Then musted grapes are pressed. Fresh wine is stocked in tanks and after malolactic fermentation is poured off for the first time. Matured in oak casks.

Colour: garnets red with orange shades.

Aroma: smooth chocolate and vacilla touches.

Flavour: smooth and velvety.

Serving suggestions: roasts, tasty dishes, pork products and cheeses.

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