



Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



SALICE SALENTINO RISERVA IL GRAN DUCA DOP PUGLIA



RED

Denomination :

Variety : **NEGROAMARO, MALVASIA NERA**

Alcohol content : **14%**

Bottle size : **750 ML**

Product Area : **PUGLIA**

Production zone: Puglia - Salento

Ground nature: Carsic calcareous origin, rich in iron and aluminium sesquioxides (typical Salento red soils) which give warmth to the round.

Vinification: 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 vanilla touches.

Flavour: smooth and velvety.

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

Tasting temperature: 18-20° C.



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