



Vi. Sco., Inc.  
Wine Importer & Distributor

PRODUCT OF ITALY



## VERMENTINO DI SARDEGNA ORION DOC



	WHITE
	Appellation : D.O.C. Grapes Variety : Vermentino 100%
	Alcohol Vol. : 14 %
	Bottle size : 750 ml
	Region : Sardinia



Straw in color with greenish reflections, the nose presents elegant notes of white flowers, peaches and helichrysum flowers. The balanced and soft flavor best represents the typicality of Vermentino from the Sardinian tradition: savory, persistent and fresh on the palate. Ideal as an aperitif to accompany shellfish, fish or slightly mature cheeses. The wine should be served at a temperature of approximately 10°C-12°C. Vinification: Soft pressing, cold settling, fermentation at a controlled temperature of 18°C in stainless steel.

**VIGNETI ZANATTA**



It is in the Gallura area that Bruno Zanatta, a young winemaker from Treviso, began his career in 1975, developing a profound knowledge of the territory and the Sardinian land.

After thirty years, his now consolidated passion was transformed, with his children at his side, into what is now a real reality that extends over an area of 120 hectares: the family business was born.

In 2008 the production cycle was completed with the construction of the winemaking cellar. Dedication, experience and professionalism distinguish the daily and tenacious commitment of the company which offers refined wines, demonstrating how the marriage of two apparently distant lands gives life to a winemaking tradition of excellence.

Sardinia and Veneto: from the union of two lands rich in tradition and culture, expertly blended, a young winemaking reality is born: the "Vigneti Zanatta" company.

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