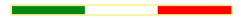




Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



ZIPOLO MARCHE ROSSO IGP IL CONTE VILLA PRANDONI



RED

Appellation : I.G.P.



Grapes Variety : Montepulciano Sangiovese and Merlot



Alcohol Vol. : 14 %



Bottle size : 750 ml

Region **Marche**



System of Vinification and Production: Soft pressing of the selected grapes, fermentation in red for 15–25 days at controlled temperature (22–28°C), aging in oak barrels for 16/24 months, refinement 12 months in bottle

Organoleptic Description: Deep ruby red in colour, full of purplish notes. The nose reveals intense and persistent hints of currant, plum and fruit in syrup, combined in perfect harmony with spices, vanilla and licorice. With a powerful and aromatic taste with a spicy, soft and velvety aftertaste. Wine of great structure and completeness, qualities that allow it to improve during the maturation in the bottle which can last up to 30 years

Conservation: Store in a cool, dry and dark place. To be drunk within 20–30 years of life

Serving Temperature: To be served at room temperature (18–19°C), uncorking the bottle one hour before

Gastronomic suggestions: Wine for roasts and game. A slow and prolonged tasting will make you fully appreciate all the characteristics of this extraordinary product



IL CONTE VILLA PRANDONE



The IL CONTE VILLAPRANDONE winery was born in the heart of the Piceno area, on the hills of the characteristic medieval village of Montepulciano. Here the slopes are caressed by the perfumed breezes of the Adriatic Sea which meet and merge with the mild currents of the Sibillini Mountains. A union which, marrying a clayey soil, gives each grape variety flavors and unique aromas as well as an ideal microclimate for their growth.

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