

VI DE VISCIOLA

Name: *Vi de visciola*

Designation: *Wine and sour cherries flavoured drink*

TASTING

Colour: ruby red colour with violet hues

Fragrance: high notes of sour cherry, cherry, violet and Marasca cherry

Flavour: clean, elegant and well-balanced

Serving suggestions: excellent with traditional desserts, ice-creams, fruit cakes and chocolate

Serving temperature: 12°/14° C

REGION AND CLIMATE

Place of production: proprietary cellar, on the hills of the Jesi Castles (San Paolo di Jesi), in the Marche region

Altitude: 250 meters above sea level

Soil texture: clayey medium-bodied

WINE MAKING AND FINING

Production method: this dessert wine spreads from an ancient recipe dating back half 19th century. Visciole (*prunus cerasus*) are left macerate with sugar and in October they undergo a second fermentation with refined must coming from red grapes of our vineyards. The long production cycle and its special processing make it a unique and precious drink

Ageing in bottle: 2 months

Alcohol content: 14.50% Vol.

