



**FINOCCHI**  
VITICOLTORI



## ACQUAVITE DI VISCIOLO

**INGREDIENTS:** Our fermented sour cherries.

**HARVESTING METHOD:** Cherries are harvested by hand in late June-early July.

**DISTILLATION METHOD:** Discontinuous steaming in bain-Marie.

**ALCOHOL CONTENT:** 40% vol.

**PAIRINGS:** Dark chocolate, biscuits or fruited desserts.

**Serving Temperature:** 14-16 °C.

### TASTING NOTES:

**Color:** Crystalline and brilliant.

**Nose:** Intense, enveloping aroma, with notes of almond, berries and sour cherry.

**Taste:** Soft and persistent, with an elegant, refined aftertaste.