



FINOCCHI
VITICOLTORI

VISCIOLE

Bevanda aromatizzata a base di vino e visciole



This dessert wine is an old tradition of the Marche region, and more specifically to two specific areas of the Marche: the Castelli di Jesi in the province of Ancona, and the municipalities of Cantiano and Pergola in the province of Pesaro, each with its own unique recipe production.

Visciole is an old variety of wild cherries with deep red colour and slightly sour taste. They are picked during the first week of July. After harvest, they are macerated in sugar all summer long. The result of this first fermentation is a delicious syrup. During the harvest, you add the delicious Sangiovese and Montepulciano must produced by us to start a second fermentation. Is the old typical recipe of our small Staffolo town, in the first area, the Castelli di Jesi, in the province of Ancona.

CHERRIES: Sour Cherry (*Prunus cerasus*)

MUST: Sangiovese and Montepulciano

MODE OF PRODUCTION: Syrup and fermentation with must.

ALCOHOL CONTENT: 13,5% vol.

PAIRING: sweets Marche (donut, donuts must, horses, crackers, snake), chocolate cakes or dried, pies, fruit pies, ice cream.

Serving temperature: 14-16 °C.

TASTING NOTES:

Color: Ruby red with crimson highlights.

Nose: Intense aromas of ripe black cherry mix with the perfume of wild berries.

Taste: Very soft onset with a good balance between the sweetness and acidity, which creates a long, pleasant aftertaste.