

VÌ DE VISCIOLOLA

Bevanda Aromatizzata a base di vino e visciole

Vi de Visciola is a flavored drink made from wine and sour cherries. From an ancient recipe dating back to the 1800s, **sour cherry wine today represents a very limited production**, concentrated exclusively in its area of origin in the Marche region, within a small number of municipalities located in the hills between the provinces of Ancona and Pesaro.

A true drink of the Marche tradition, so much so that it has been recognized by the Marche Region as a **P.A.T., or "Traditional Food Product": a true historical heritage to be protected.**

Sour cherries (from the Latin "prunus cerasus") are **small wild cherries typical of the area**, dark red in color and with a tart flavor.

They are hand-picked in late June-early July and macerated in the sun in glass demijohns with sugar throughout the summer. After a **long maceration**, the sour cherries with their syrup thus created are then put to re-ferment, during the harvest period, with the must of red grapes from our vineyards.

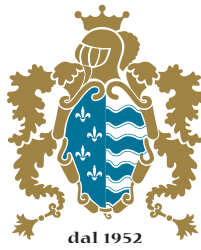
Then the wine is decanted and placed inside the tank to ripen. When the maturation phase is then finished, usually at the end of the summer of the following year, it is **filtered and bottled.**

The result is an **elegant, harmonious, intense and persistent wine, with the sensation of sour cherry clearly perceptible.**

VIGNAMATO

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dal 1952



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.

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.

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