

QUERCIANTICA VINO E VISCIOLE SELEZIONE



VINEYARD & PRODUCTION INFO

Vineyard size: 7 ha
Green Status: sustainable
Soil composition: clay
Training method: spurred cordon
Elevation: 492 ft a.s.l.
Vines/ha: 5,000 vines/ha
Exposure: South-East
Vines age: 15-25 years
Harvest time: end of September
First vintage: 2007
Production: 25,000 bottles



WINEMAKING & AGING

Varietal composition: 70% Lacrima Superiore, 30% Sciroppo di Visciole

Fermentation

Container: stainless steel tanks

Length: 30 days

Temperature: 73 °F

Maceration

Technique: wild cherries (visciole) left to soak in sugar, partly whole and partly smashed; fermentation brings the juice to a delicate and aromatic syrup, which is then mixed with the Lacrima wine to initiate a second fermentation, stopped at 14% alcohol



TECHNICAL DATA

Alcohol: 14.5%

Residual sugar: 170 g/l

Acidity: 8 g/l

Dry extract: 34 g/l



FOOD PAIRINGS

It pairs well with dry pastries, chocolate cakes, and jam tarts (crostate).



TASTING NOTE

Intense ruby-red color with hints of reddish purple. The nose is intense and complex, with notes of violet flowers and mature red fruits.

On the palate, the sapidity and structure are well balanced. All the aromas perceived on the nose are confirmed on the palate. Notes of cherry, blueberry, and blackberry jam are particularly prominent.

PRODUCER PROFILE

Estate owned by: Velenosi family

Winemaker: Attilio Pagli & Filippo Carli

Total land under vine: 240 ha

Winery production: 2,500,000 bottles

Region: Marche (Italy)

