

VELENOSI

QUERCIA N TICA VINO E VISCIOLE - SELEZIONE

“Vino and Visciole” is a wine aromatized with cherry Syrup and it is part of the Marche tradition since ancient times. Nowadays it is considered as a meditation wine. In the past Sour cherry wine was produced to make, robust and tannic wine, more enjoyable.

The production of flavored wines is an ancient tradition of Marche region, dating back to the Middle Age when it was the protagonist on aristocratic banquets and on the farmer’s table, and it survives to present thanks to the farmers’ heritage.

TASTING NOTE



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

On the palate the sapidity and the structure are well balanced between each other. All the aromas perceived on the nose are confirmed on the palate. Notes of cherry, blueberry and black berry jam are particularly highlighted.



FOOD PAIRINGS

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



VINEYARD & PRODUCTION INFO

Vineyard location: San Marcello - Candiano, Pergola

Vineyard size: 7 Ha

Green status: sustainable

Soil composition: clay

Training method: spurred cordon

Elevation: 150 m asl

Vines/hectare: 5.000

Exposure: Southeast

Vine age: 15-25 y

Harvest time: end of September

First vintage: 2007

Production: 25.000



WINEMAKING & AGING

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

Fermentation container: stainless steel tanks for 30 days at 23°C

Maceration technique: this wine is mixed with the Visciole syrup. Wild cherries, namely “visciole” (Prunus cerasus) are left to soak in sugar, partly whole and partly smashed; thus fermentation starts and slowly brings the juice to a delicate and aromatic syrup.

This syrup is mixed with the Lacrima wine in order to activate a second fermentation. This fermentation is stopped at 14% alcohol, with a residual sugar which makes this product more enjoyable.



TECHNICAL DATA

Alcohol: 14,5%

Residual sugar: 170 g/L

Acidity: 8 g/L

Dry extract: 34 g/L



PRODUCER PROFILE

Estate owned by: Angela Velenosi

Winemaker: Filippo Carli

Total acreage of wine: 240 Ha

Winery production: 2.500.000 bottles

Region: Marche



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