



# QUERCIA NTICA

Wine and cherry flavour drink ml 500

**FIRST VINTAGE:** 2007.

**BLEND:** Lacrima Superiore 70%; Sciroppo di Visciole 30%.

**HISTORICAL ACKNOWLEDGEMENTS AND CURIOSITIES:** Duke Federico of Montefeltro, according to his trustworthy biographer and bookseller Vespasiano of Bisticci, "almost did not drink wine if it was not cherry or pomegranate". Afterwards it was considered a woman's wine, because of its scents, smoothness and roundness. Today it is considered a wine for meditation, a wine to savor and taste with others, a wine to rediscover tastes of days gone by. It is called "visciolato" or more commonly sour cherry wine.

**PROCESSING:** In order to produce our "vino e visciole", we use an ancient variety of wild cherries (*Prunus cerasus*) which is dark red and has an acidulous taste. The sour cherries are picked during the first weeks of July and put to macerate, partly whole and partly crushed, with sugar. This triggers a fermentation which slowly produces a smooth and scented syrup. This product is removed from the lees for some days and subsequently filtered. A highly sugar concentrated syrup is obtained and then mixed with wine (Lacrima), triggering another fermentation which blends the two identities (wine and syrup). The fermentation is halted at approximately a 14% alcohol volume, with a sugar residue guaranteeing pleasure.

**SUGAR RESIDUE:** 160 gr/l.



Ruby red with deep hues of amaranth.



Intense and complex with sensual hints of violet flowers and ripe pulpy red fruit, as if a preserve.



Smooth yet balanced in the richness of flavor and structure. Confirmation of the floral hints, in particular the cherry, blackberry and blueberry preserve. Excellent persistence. A wine to be paired with tea biscuits and bitter cocoa but also for meditating.

