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VISCIOLOATA

BEVANDA AROMATIZZATA A BASE DI VINO E VISCIOLE

This wine is a blend of our Pergola Rosso wine with a particular variety of wild cherries called “Visciole”. In July, when cherries are mature, are picked and mixed together with wine and sugar to obtain a second temperature controlled fermentation. The result is a sweet, delicate, particularly aromatic wine that marries well with desserts and chocolate based sweets.

Area of production: Fratterosa
PESARO E URBINO – MARCHE

Grape: Vernaccia di Pergola (biotype of Aleatico)

Vineyard: Morico, Ortaia and Frescuccio vineyards,

Visciola (wild cherries) trees grow next to vineyards.

Cultivable area: 6 ha

Vineyard plant: 270×0.80

Vineyard location: 400 mt above sea level

Vineyard exposure: South/South-West

Cultivation system: Spurred cordon

Age of production facilities: 5 years old in average

Harvesting time: end of September/first half of October

Harvesting method: Manual grape harvest in small crates

Soil type: Clayey with rich presence of sand

Density of planting: 5.500 Vines/ ha Yield/ha 80 q.

Vinification: Selection of grapes during harvest and in winery through a vibrant table and a selection table. Prolongued maceration for more than 20 days and piegeage. Thermo regulated vinification and fermentation in inox barrel. In July, when cherries are mature, are picked and mixed together with wine and sugar to obtain a second temperature controlled fermentation.

Refinement: at least 4 months in bottle

ABV: 13%

Serving temperature: 16°C

Organoleptic characteristics



Intense ruby red colour, sweet wine, smooth and elegant, particularly aromatic and it is advisable to combine with several desserts and especially with chocolate desserts

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AZIENDA VITIVINICOLA IN FRATTEROSA