



Mazzola



VIO

Wine & sour cherries

A different interpretation of an ancient tradition to give birth to a new dessert, and not only, wine.

An exclusive processing method: as a base - the structure and complexity of our Lacrima, the Sangvineto, and the sour cherries of the orchard of our property. The result is a low alcohol content wine which can be a perfect match for blue cheese, a dessert wine excellent with cream and chocolate, great with grilled chestnuts. An extraordinary aperitif when served cold, in the mixology it is used as an innovative ingredient.

Vio, "il vino di visciole" - an ancient autochthonous tradition, we have reinterpreted to obtain a sweet wine that adapts in the best of way to new and surprising culinary pairings.

TECHNICAL INFORMATION

Area of origin: Our cherries are produced next to our vineyard "Fontenuovo" located in the municipality of Senigallia (AN)

Ingredients: Lacrima di Morro D'Alba Doc 50%, Visciole (Prunus Cerasus) 50%

Soil: Clay and limestone

Harvesting: Only by hand into crates in June for the Visciole cherries and in mid-September for the Lacrima grapes

Preparation: Re-fermentation of the wine with maceration of cherries and subsequent racking.

Maturation: 12 months in steel tanks on fine lees with continuous batonnage.

Refinement: min 6 month in bottle

Alcohol: 11,00% Vol

Bottle size: 500 ml