



La Montata- Visciola, “Il Duca”

Type: Red
Grape Varietals: 80% Vernaccia Negra, 20% Lacrima di Morro

Il Duca is processed using a unique, low temperature recipe that “enhances the aromas of the drink and delights the palate”.

Visciole are a close relative of the sweet cherries that most Americans are familiar with, but the Visciole cherry is more nutritious. The popularity of the Visciole is enhanced due to its superior aromas which contribute to its value in the *Il Duca* drink. The fruit is more acidic and the flavor reflects the differences between the sweet cherry and the “Visciole”.



Category: An Aromatic Wine made with Wild Cherries or Visciole juices added.

Region: Marche

Vinification and Ageing The red wine used to create this drink has been previously aged for 12 months in wooden barrels. It is then added to wild cherry nectar, extracted from months of preparation. This starts a long slow fermentation process at a low temperature for an additional 12 months. The final part, still 4 more months, goes undisturbed or filtered.

Bouquet: intense, cherry fruit, delicate and complex
Taste: Sweet, balanced, with long lasting finish
Serve: 14° C or 57° F. Best opened and allowed to air for a bit after opening
Food Pairings: Alone, with chocolate, even chocolate cakes or dry patisserie, and ice cream

Tasting Notes: