



VINITY
WINE COMPANY

La Montata

Visciola "Il Duca"

Type: Red, sweet

Wine Blend: 80% Vernaccia Negra di Urbino, 20% Lacrima di Morro d'Alba. The finished wine is then blended with Visciole wine made from wild cherries exclusively from the Montefeltro region.

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

Visciole cherries are a close relative of the sweet cherries with which most Americans are familiar. The popularity of the juice of the Visciole is due, in part, to its highly aromatic quality and fresh-fruit acidity. This shows through in Il Duca, an Aromatic blend of wine and wild Visciole cherry nectar.

Tasting Notes

Color: Deep, dark cherry-red.

Bouquet: Intense, cherry fruit with delicate, complex spice notes .

Taste: Sweet, well-balanced, with a fresh, natural fruit acidity that gives a clean, long-lasting finish.

Alcohol: 12.5%.

Serving Suggestion: Serve 14°C (57° F) in medium-size goblets. For best expression, open the bottle and let it breath for 20-30 minutes before serving.

Pairing

Serve alone as its own treat, with chocolates, chocolate cakes, dry patisserie, and vanilla ice cream.

Winemaking Notes

Process: The finished red wine part of this drink is aged for 20-months in wooden barrels. Then wild cherry wine prepared over a period of 3 months, is added. This blend is placed in barriques for a 12 month low-temperature, slow fermentation. After 4 months, the unfiltered and unaltered product is ready for bottling. During processing the wild cherry remains intact and is neither pressed nor ground.

Annual Production: 3,500 bottles.



La Montata is in the northern area of Sant'Angelo in Vado, Pesaro-Urbino, also called the Montefeltro Region and is part of the Massa Trabaria district in the Upper Valley of Metauro. Entirely sheltered from the northern winds, some of the vineyards are situated at an altitude of approximately 1,200 ft. asl, with a south/south-west exposure that enjoys, in the summer, a cool Apennine climate which lowers the humidity level on very hot days and in September, an exceptional temperature drift which further enhances the aromas that the vines produce. La Montata is one of the only producers in the world that makes a smoked Passito and has been making it since the 15th century. They were the wine makers of Sant'Angelo in Vado who supplied the Vatican with their Vin Santo from the Vado hills.