



## Luigi Giusti Visciola

Luigi Giusti Visciola carries on a centuries-old Marche tradition of making dessert wine with cherries. The production is actually quite complicated. Two varieties of cherries are processed separately with half being dried in the sun for 40 days. Wine from the current vintage of Lacrima is used as a base wine, but the fermented cherries are not pressed, rather, a ripasso process is employed with some wine from the previous vintage. Sour cherries are then also utilized with residual sweetness retained. The resulting dessert wine has a potent sour cherry profile with a balancing tartness in the Italian tradition.

### Tasting Notes

**Color:** Deep red with violet tones..

**Bouquet:** Clear scents of black cherry, violet and morello cherry.

**Taste:** Ripe, dark, sour cherry. There is a pleasant balance of acid and body to create a clean and persistent finish.

**Alcohol:** 12.50%.

**Serving Suggestion:** 12.5-15.5° C (55-60° F) medium size goblet

### Food Pairing

Enjoy as a delicious treat on its own, or as accompaniment to chocolate or dry sweets, ice cream, tarts.

### Winemaking Notes

The wild cherries used to make Luigi Giusti Visciole come exclusively from the Marche region. The production of this typical drink from the Marche region involves two fermentations, during which the sour cherries are never pressed in order to maintain the freshness of the aromas. In the first step, the sour cherries, harvested when slightly over-ripe, ferment in demijohns placed in the sun for 40 days. At the end of this period a syrup and the spent sour cherries are obtained, which are re-fermented separately for 3 weeks with Lacrima grape must. Two products of different sweetness are thus obtained, which are blended during the bottling stage.



*Cantina Luigi Giusti has roots that go back to 1903, when Filippo Giusti returned to Italy from the United States and bought a piece of property near his hometown. His family grew along with a passion for the land and, since the 1930s, for the cultivation of the vine. In the 1950s, Filippo's son Luigi and daughter-in-law Maria, acquired the historic cellar of the Cantina Castelferretti. The winery began a long agricultural project focusing on the cultivation of the Lacrima varietal. While the Castelferretti cellar is still used for the sale and aging of bottled wines, in 1997 Luigi's son Piergiovanni Giusti, with the help of his wife Elena, bought a new cellar in Montignano, within the Lacrima di Morro d'Alba DOC boundaries. Today he continues his parent's vision – to produce quality wines from the native grape of the Marche which are a distinct expression of the land and the indigenous Lacrima di Morro d'Alba.*