



VINITY
WINE COMPANY

Cantina Luigi Giusti Visciola

Overview

- Visciole are wild sour cherries, and in the Marche people have been making wine from them for centuries — a farmhouse tradition, made at home, one demijohn at a time. Piergiovanni Giusti still does it the long way. Two varieties of cherry, picked slightly over-ripe, half of them dried in the sun for forty days. The fruit ferments in glass demijohns set outdoors until it gives up a dark syrup. That syrup and the spent cherries are refermented with must from the family's Lacrima, the floral red growing a few rows away, then passed over wine from the previous vintage. Nothing is ever pressed. Two lots of different sweetness are married at bottling. Deep red shot through with violet. Morello and black cherry, sweet but with a thread of sourness running underneath that keeps it honest. ll.

Region: Marche | **Zone:** Montignano, Senigallia (Ancona); cellar at Castelferretti

Type: Traditional Marche sour cherry wine (vino di visciole), sweet

Composition: Wild sour cherries (visciole) and Lacrima di Morro d'Alba

Production

Production: Two fermentations, no pressing at any stage. —

First: sour cherries ferment in glass demijohns set outdoors in the sun for 40 days, yielding a syrup and the spent fruit.

Second: the syrup and spent cherries are re-fermented separately for three weeks with Lacrima must. — A ripasso step follows, using wine from the previous vintage. — Two lots of differing sweetness are blended at bottling to set the final balance.

Tasting Notes

Color: Deep red with violet tones.

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

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

Alcohol: 12.5%.

Serving Temperature: 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.



In 1903 **Filippo Giusti** sailed for America, and returned with enough to buy land near his Marche hometown. Three generations later his family farms 15.5 organic hectares at Montignano, above the gulf of Ancona — thirteen of them planted to Lacrima di Morro d'Alba, the intensely floral native red that grows almost nowhere else. The wines are made in the historic Castelferretti cellar Luigi and Maria acquired in the 1950s, facing the town's fourteenth-century castle. Piergiovanni Giusti runs the estate today with his wife Elena, with one aim: to prove Lacrima belongs among Italy's great grapes.