



## Vino e Visciole del Pozzo Buono

Bevanda aromatizzata a base di vino e visciole

The sour cherry is a small, round cherry, dark in colour with a sour taste. The cherries are placed in glass containers with sugar, and are exposed to sunlight during the hot weeks from the end of June to July; the fermentation of the cherries yields a syrup. Sour cherries have always been a part of our tradition, they were used to make a thirst quenching drink, as well as wine.

The wine has an intense ruby red colour and a full winery flavour. Sweet with a slightly bitter aftertaste and aromatic, it goes well with any dessert. In our town, it is served with "cantucci" cookies.

Varieties:	Sangiovese 30%, Montepulciano 70%.
Production area:	Territory of Morro d'Alba (Ancona-Marche).
Frutto:	Sour cherry ( <i>Prunus Cerasus</i> ).
Soil:	Mixed, mostly clay.
Altitude:	170 m. s. l. m.
Exposure:	South, South/East.
Training system:	Double Gujo and Gujo.
Vine spacing:	2.600 piante / ha
Fruits harvest:	End of June
Harvest:	Hand harvested in crates.
Vinification:	Classic maceration, temperature controlled, with the addition of sour cherries already fermented with sugar in containers provided for the purpose.
Ageing:	In steel vats.
Grape yield:	80 - 90 Q di uva ad ha.
Characteristics:	Colour: Intense ruby red with purple reflections. Bouquet: Ripe cherry. Taste: Sweet, soft with a slightly bitter aftertaste.
Alcohol:	14.5 % vol.
Total acidity:	7 g/l
Zuccheri residui:	120 - 140 g/l
Serving temperature:	18° C circa.
Serve with:	Chocolate sweets, dark chocolate, red fruits cakes.