



SVÌSCIOLA

VINO E VISCIOLE DELLA TRADIZIONE MARCHIGIANA

Tradition: an ancient rural recipe handed down since the Middle Ages, blending noble culture and folk wisdom.



Origin

Region: Marche

Area: Castelli di Jesi (Ancona)



Ingredients

Base Wine: Montepulciano and Sangiovese

Fruit: Wild cherries (Prunus Cerasus), dark-skinned and pleasantly tart

Sugar: Used for natural maceration



Production Method

The cherries are hand-picked in June–July and placed in demijohns with sugar, left in the sun all summer.

In October, the mixture is refermented with red grape must.

This long process gives the wine its unique, authentic, and precious character.



Tasting Notes

Color: Deep ruby red

Aroma: Ripe black cherry, banana, cocoa

Taste: Dry and intense, with an almondy, pleasantly bitter finish



Suggested Pairings

Perfect with traditional Marche desserts (ring cake, tarts, grape must cakes), dark chocolate, and semi-aged cheeses.

A true meditation wine, also ideal as a digestif or to share in good company.



Technical Data

Alcohol: 13.5–14% vol

Serving Temperature: 10–14 °C



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