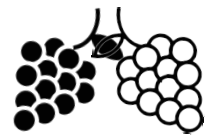




**WHSILA**  
Marche, Italy

**14%** **750mL**  
ALC/VOL BOTTLE SIZE



Vernaccia Rossa di  
Pergola and  
Montepulciano  
Visciola cherries

**Appellation** La Mia Visciola

**Harvest** Manually, strict grape selection, first half of September and the second half of October. Manually, the second half of June, Visciola cherries

**Vinification** Whsila "La Mia Visciola" is made from red wine and sour Visciola cherries. a variety of wild black cherry. This product was typically made by the farmers of the Marche region countryside, mainly for domestic use as "liquore de casa".

**Fermentation & Aging Process** fresh sour cherries. harvested in June. are left to macerate with red wine made in the previous vintage, in order to obtain a natural aromatization with fruit. After a period of between 1 to 4 months, during which a controlled temperature is maintained at around 18-20 ° C, the solid part is left to decant, the liquid portion, once separated from this, is filtered, sugar added, and left refined in stainless steel tanks before being bottled.

**Tasting notes**

Color: very intense ruby red color.

Nose: The intense and persistent scent of sour cherry, soft and full-bodied taste, balanced sweetness with acidity.

