



SHORT DESCRIPTION

DISCOVERING THE PRODUCTION OF THE TRADITIONAL "VINO COTTO" FROM THE MARCHE REGION WITH FINAL TASTINGS



DURATION

ABOUT 1 HOUR



WHERE

LORO PICENO, AZIENDA AGRICOLA LORESE

Description

Visit to the "Lorese" winery is located in Loro Piceno, a small village of 2500 people placed between the hills of Macerata, the production's heart of the traditional Marche's "Vino Cotto" and a must for anyone who appreciates or wants to learn more about the ancient techniques of

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production and ageing of Vino Cotto; these are still used today in respect and memory for those who lived before us, and passed on this custom product. The must obtained by pressing the Trebbiano, Sangiovese grapes are pressed and the juice is placed in copper and boiled slowly over direct wood fire for about 10-12 hours, until a drop of between 30% and 50% of its initial volume. Once cooked, the must is poured, still hot, in wooden barrels of over 40 years and left to age at least 6-8 years. The "Vino Cotto" has a dark amber color; a fruity perfume with hints of caramel and honey; a smooth taste, sweet and persistent and an alcohol content ranging from 12% to 14%. The "Vino Cotto" is a great sipping wine but also an excellent dessert wine and goes very well with a wide variety of cakes and especially, with all the dry pastries, which are to be served at room temperature. Visit of the cooking room with the copper boilers where the must is cooked, with explanation of the aging and production process of the "Vino Cotto". At the end tasting in the cellar of the different products of the Azienda Agricola Lorese: Vino Cotto, Visciol&Cotto, Cotto di Sottobosco, Sapa, Vino & Sour Cherries, Sour cherry wine and two wines aged over 12 years (Decimo and Varco 41), accompanied by typical desserts.

Price € 15
(minimum 4 persons)