



# RANCIO

A VERY SPECIAL WINE...

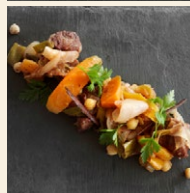
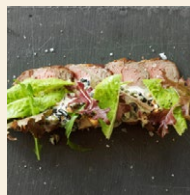


## THE TASTE OF LOLLAND

Rancio is Frederiksdal's signature cherry wine produced from the unique Stevns cherry.

After fermentation, the wine is decanted into demi-johns and placed outdoors for 1½ years so that sun, rain and cold give the wine a very distinct taste profile. The wine is then matured in cognac barrels for a further 1½ years.

Exceptional, full-bodied and complex taste experience – pure wine meditation. Perfect together with veal, tenderloin, lamb, cheeses, nuts and chocolate.



## BRISKET OF VEAL, PORK, FIGS OR FOIE GRAS

The taste of Frederiksdal Rancio has notes of orange peel, figs, prunes, nuts, caramel and more.

These taste notes make the wine ideal with brisket of veal, pork and apricots, fried poultry liver or foie gras with stewed fig compote.

Rancio is also perfect with desserts with prunes, nuts or figs – but is also delightful on its own.

Read more –  
[frederiksdal.com/en/gastronmien/drinks](https://frederiksdal.com/en/gastronmien/drinks)

BERLINGSKE TIDENDE

