

Essenza

VALTELLINA SUPERIORE
D.O.C.G.



FORMATI



750 ml

Magnum

TENUTA VINEA
SCERSCÉ



TENUTA SCERSCÉ S.R.L.

Via Lungo Adda V Alpini 124 - Tirano (SO) - Italy
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GRAPES

Nebbiolo (Chiavennasca).

YIELD

70 q.li/ha.

YIELD IN WINE

Under 70%.

HARVEST PERIOD

Late, at the end of October.
Manual harvest.

PRODUCTION AREA

Municipality of Toglio.

ALTITUDE

550-750 m above sea level.

TYPE OF SOIL

Porous sandy stratum with abundant
minerals, moderately deep
and permeable to water.



VINIFICATION

The pressing is done immediately after
the harvest; it follows classical natural red
vinification of about 12-15 days and
a maceration of at least 5 days.
During fermentation, pumping over
and *delestage* are made to favor liquid
contact with the skins and greater
extraction of colors and scents.



AGEING

In large oak barrel for 15-18 months;
stationing of the wine for a few months in
tonneau 5hl allowing improvement of the
bouquet. It follows the aging in the bottle
in the dark for at least 6 months.



TASTING CHARACTERISTICS AND FOOD MATCH

Ruby red color with garnet.
Intense aroma of red fruit are reminiscent
of plum, morello cherry and their jams with
light spicy notes. In some years you can
taste hints of hazelnut and licorice.
Elegant and harmonious, it fits perfectly
with pizzoccheri, white and red meats,
game and aged cheeses.



ALCOHOLIC CONTENT

13%

TOTAL DRY EXTRACT

> 27 g/L

TOTAL ACIDITY

5,4/5,5 g/L

SERVING TEMPERATURE

Serving in ballon at 16°C