

Infinito

SFORZATO DI VALTELLINA
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

Approximately 60 q.li/ha depending on the year's best, selection of the best bunches.

YIELD IN WINE

Under 50%.

HARVEST PERIOD

First week of October.
Strictly manual harvest, in boxes.

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

Drying until 11th December.
On average, the pressing is done after December 24th. It follows classical natural red vinification of about 20 days and a maceration on the peels of at least 7 days. During the slow fermentation pumping over and punching are made to promote contact of the liquid with the peels. To the benefit of oxygenation, extraction of colors and scents.



AGEING

In oak barrels for 24 months, followed by aging in the dark in the bottle for at least 8-10 months



TASTING CHARACTERISTICS AND FOOD MATCH

Garnet-red color. A wine of great elegance, structure and character. Very fine and detailed scents, warm and spicy, rich with notes of berries, fruit in alcohol, cinnamon and pepper. Classic scents of violets and withered roses. Great softness and persistence, it fits perfectly with red meats, game and aged cheeses.



ALCOHOLIC CONTENT

15%

TOTAL DRY EXTRACT

> 30 g/L

TOTAL ACIDITY

5,4 g/L

SERVING TEMPERATURE

Serving in ballon at 18°C