

Nettare

ROSSO DI VALTELLINA
D.O.C.



GRAPES

Nebbiolo (Chiavennasca).

YIELD

80 q.li/ha.

YIELD IN WINE

Under 70%.

HARVEST PERIOD

From the second week 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.
Classic natural red vinification with
breaking of the hat by pumping.
At the end of the fermentation,
maceration for at least three days.



AGEING

In large oak barrels for at least 6 months
before completing its evolution
in the bottle.



TASTING
CHARACTERISTICS
AND FOOD MATCH

Ruby red. Full-bodied red wine with
persistent and fine aroma.
Fruity notes of cherry, spicy tones.
Fresh and well-balanced, it is a whole
meal wine, a wine for everyday.
Perfect combined with appetizers, pasta,
white meats, young cheeses.



ALCOHOLIC CONTENT
TOTAL DRY EXTRACT
TOTAL ACIDITY
SERVING TEMPERATURE

12,5%

> 24 g/L

5,4/5,6 g/L

Serving in ballon at 15°C

FORMATI



750 ml

Magnum

TENUTA VINEA
SCERSCÉ



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