



# Cristina Scarpellini

RISERVA  
VALTELLINA SUPERIORE VALGELLA  
D.O.C.G.

BOTTLES PRODUCED: 1.837

VINTAGE 2017

GRAPES Nebbiolo (Chiavennasca).

YELD 60 q.li/ha.

YELD IN WINE Under 70%.

HARVEST PERIOD End of October. Manual harvest.

PRODUCTION AREA Municipality of Teglio – Tresenda, Castelvetro.

ALTITUDE 450-650 m above sea level.

TYPE OF SOIL Sandy loam with abundant skeleton, moderately deep and permeable to water.

VINIFICATION The pressing is done immediately after the harvest; followed by a classical natural red vinification. Maceration for at least 30 days. During fermentation, pumping over and *délestage* are performed to favor liquid contact with the skins and greater extraction of colors and scents.

AGEING In 700 litres tonneaux for about 24 months, followed by at least 8 months in bottle and darkness.

TASTING CHARACTERISTICS AND FOOD MATCH

Bright garnet red at sight. Intense on the nose where the initial ferrous mineral notes are followed by articulated scents of spices, red fruits in spirit and coffee. In the mouth fine and elegant. It fits perfectly with red and white meats, feathered game in sauce, hard and mature cheese, oily fish.

ALCOHOLIC CONTENT 13 %

TOTAL DRY EXTRACT > 26 g/L

TOTAL ACIDITY 5,52 g/L

SERVING TEMPERATURE Serving in ballon at 16°C.

SIZES



750 ml  
Magnum

TENUTA  
SCERSCÉ



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