



# Essenza

VALTELLINA SUPERIORE  
D.O.C.G.



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VINTAGE	2016
GRAPES	Nebbiolo (Chiavennasca).
YELD	60 q.li/ha.
YELD IN WINE	Under 70%.
HARVEST PERIOD	Late, at the end of October. Manual harvest.
PRODUCTION AREA	Municipality of Teglio and Villa di Tirano.
ALTITUDE	450-650 m above sea level.
TYPE OF SOIL	Porous sandy stratum with abundant minerals, moderately deep and permeable to water.

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VINIFICATION	The pressing is done immediately after the harvest; followed by a classical natural red vinification. Maceration for at least 20 days. During fermentation, pumping over and <i>delestage</i> are performed to favor liquid contact with the skins and greater extraction of colors and scents.
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AGEING	In 50 hl oak truncated cone vats for 12-15 months, followed by ageing in bottle and darkness for at least 6 months.
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TASTING CHARACTERISTICS AND FOOD MATCH	Ruby red color with red garnet. Intense aroma of red fruit are reminiscent of plum, morello cherry and their jams with light spicy notes. In some years, hints of hazelnut and licorice can be tasted. Elegant and harmonious, it fits perfectly with pizzoccheri, white and red meat, game and aged cheese.
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ALCOHOLIC CONTENT	12,50 %
TOTAL DRY EXTRACT	> 25 g/L
TOTAL ACIDITY	5,46 g/L
SERVING TEMPERATURE	Serving in ballon at 16°C.

## SIZES



750 ml  
Magnum

TENUTA  
SCERSCÉ



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