



Essenza

VALTELLINA SUPERIORE
D.O.C.G.



VINTAGE	2017
GRAPES	Nebbiolo (Chiavennasca).
YELD	60 q.li/ha.
YELD IN WINE	Under 70%.
HARVEST PERIOD	End of October, rigorously by hand.
PRODUCTION AREA	Municipality of Villa di Tirano.

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 50 hl oak truncated cone vats for about 14 months, followed by at least 10 months in bottle and darkness.



TASTING CHARACTERISTICS AND FOOD MATCH Fresh and momentum, intense aroma of red fruit are reminiscent of plum, morello cherry and their jams with light spicy notes. Elegant and harmonious, it fits perfectly with pizzoccheri, white and red meat, game, oily fish and aged cheese.



ALCOHOLIC CONTENT	13 %
TOTAL DRY EXTRACT	> 27 g/L
TOTAL ACIDITY	5,56 g/L
SERVING TEMPERATURE	Serving in ballon at 16°C.

SIZES



750 ml
Magnum

TENUTA
SCERSCÉ



TENUTA SCERSCÉ
via Lungo Adda V Alpini, 124
Tirano (SO) - Italy
info@tenutascersce.it