

Incanto

VALTELLINA SUPERIORE SASSELLA

D.O.C.G.



VINTAGE 2018

GRAPES Nebbiolo (Chiavennasca).

YELD 60 q.li/ha.

YELD IN WINE Under 70%.

HARVEST PERIOD Second half of October, rigorously by hand.

PRODUCTION AREA Municipality Sondrio – Sant'Anna

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 25 hl Slavonian and French oak for about 14 months, followed by at least 8 months in bottle and darkness,



TASTING CHARACTERISTICS AND FOOD MATCH Ruby red color tending to garnet. Hints of red fruits, spicy and balsamic notes. Mineral, dry and persistent. It fits perfectly with white and red meat, game and roasts, first dishes with sauce, oily fish, hard and mature cheese.



ALCOHOLIC CONTENT 14 %

TOTAL DRY EXTRACT > 27 g/L

TOTAL ACIDITY 5,26 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