



# Nettare

ROSSO DI VALTELLINA  
D.O.C.



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VINTAGE	2017
GRAPES	Nebbiolo (Chiavennasca).
YELD	80 q.li/ha.
YELD IN WINE	Under 70%.
HARVEST PERIOD	From the second week of October. Manual harvest.
PRODUCTION AREA	Municipality of 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. Classic natural red vinification with breaking of the hat by pumping. At the end of the fermentation, maceration for at least 15 days.
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AGEING	In steel tanks for 9 months, followed by 3 months in bottle and darkness.
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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. Perfectly combined with appetizers, pasta, white meat, young cheese.
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ALCOHOLIC CONTENT	13 %
TOTAL DRY EXTRACT	> 24 g/L
TOTAL ACIDITY	4,93 g/L
SERVING TEMPERATURE	Serving in ballon at 15°C.

## SIZES



750 ml  
Magnum

TENUTA  
SCERSCÉ



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