



Nettare

ROSSO DI VALTELLINA
D.O.C.



VINTAGE	2018
GRAPES	Nebbiolo (Chiavennasca).
YELD	80 q.li/ha.
YELD IN WINE	Under 70%.
HARVEST PERIOD	From the second week of October, rigorously by hand.
PRODUCTION AREA	Municipality of Tirano.

ALTITUDE 450-550 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. Classic natural red vinification with breaking of the hat by pumping. At the end of the fermentation, maceration for at least 15 days.



AGEING In concrete tanks for about 10 months, followed by at least 8 months in bottle and darkness.



TASTING CHARACTERISTICS AND FOOD MATCH Ruby red. Full-bodied red wine with persistent and fine aroma. Fruity notes of cherry, spicy tones. Fragrant, triumphant drink. Fresh and well-balanced, it is a whole meal wine. Perfectly combined with appetizers, pasta, dishes with oily fish, white meat, young cheese.



ALCOHOLIC CONTENT	13 %
TOTAL DRY EXTRACT	> 28 g/L
TOTAL ACIDITY	4,96 g/L
SERVING TEMPERATURE	Serving in ballon at 15°C.

SIZES



750 ml
Magnum

TENUTA
SCERSCÉ



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