



Infinito

SFORZATO DI VALTELLINA
D.O.C.G.



VINTAGE	2018
GRAPES	Nebbiolo (Chiavennasca).
YIELD	Approximately 60 q.li/ha depending on the best vintages, selection of the best bunches.
YIELD IN WINE	Under 50%.
HARVEST PERIOD	End of September. Rigorously manual harvest, in boxes.
PRODUCTION AREA	Municipality of Teglio and Villa di Tirano.

ALTITUDE 550-700 m above sea level.

TYPE OF SOIL Sandy loam with abundant skeleton, moderately deep and permeable to water.



VINIFICATION

Drying until the first day of December.

On average, the pressing is done after some days, depending on the vintage, followed by a classical natural red vinification. Maceration on the peels for at least 20 days. During the slow fermentation pumping over and punching are performed to boost the contact of the liquid with the peels.

To the benefit of oxygenation, extraction of colors and scents.



AGEING

In tonneaux for about 12 months, followed by at least 10 months in bottle and darkness.



TASTINGS CHARACTERISTICS AND FOOD MATCH

Garnet-red color. A wine of great elegance, structure and character. Very fine and detailed scents, warm and spicy, rich with notes of berries, fruit in alcohol, cinnamon and pepper. Classic scents of violets and withered roses. Great softness and persistence, it fits perfectly with red meat, game and aged cheese.



ALCOHOLIC CONTENT 15 %

TOTAL DRY EXTRACT > 30 g/L

TOTAL ACIDITY 5,56 g/L

SERVING TEMPERATURE Serving in ballon at 16°C.

SIZES



750 ml
Magnum

TENUTA
SCERSCÉ



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