



# Essenza

VAITELLINA SUPERIORE  
D.O.C.G.



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VINTAGE	2015
GRAPES	Nebbiolo (Chiavennasca).
YELD	60 q.li/ha.
YELD IN WINE	Under 70%.
HARVEST PERIOD	Late, at the end of October. Manual harvest.
PRODUCTION AREA	Municipality of Toglio – Villa di Tirano.
ALTITUDE	400-600 ms 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; it follows classical natural red vinification. Maceration of at least 20 days. During fermentation, pumping over and <i>delestage</i> are made to favor liquid contact with the skins and greater extraction of colors and scents.
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AGEING	In 50 hl oak truncated cone vats for about 15-18 months, followed by ageing in bottle and darkness for at least 6 months.
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TASTING CHARACTERISTICS AND FOOD MATCH	Ruby red color with red garnet. Intense aroma of red fruit are reminiscent of plum, morello cherry and their jams with light spicy notes. In some years you can taste hints of hazelnut and licorice. Elegant and harmonious, it fits perfectly with pizzoccheri, white and red meats, game and aged cheeses.
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ALCOHOLIC CONTENT	12,50 %
TOTAL DRY EXTRACT	> 25 g/L
TOTAL ACIDITY	5,2/5,3 g/L
SERVING TEMPERATURE	Serving in ballon at 16°C.

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## SIZES



750 ml  
Magnum

TENUTA  
SCERSCÉ



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