



# Essenza

VALTELLINA SUPERIORE  
D.O.C.G.



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| VINTAGE         | 2016   |
| 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 Teglio and Villa di Tirano.  |
| ALTITUDE        | 450-650 m above sea level.                   |

TYPE OF SOIL

Porous sandy stratum with abundant minerals, 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 20 days. During fermentation, pumping over and *delestage* are performed to favor liquid contact with the skins and greater extraction of colors and scents.



AGEING

In 50 hl oak truncated cone vats for about 12-15 months, followed by ageing in bottle and darkness for at least 6 months.



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, hints of hazelnut and licorice can be tasted. Elegant and harmonious, it fits perfectly with pizzoccheri, white and red meat, game and aged cheese.



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|---------------------|----------------------------|
| ALCOHOLIC CONTENT   | 12,50 %                    |
| TOTAL DRY EXTRACT   | > 25 g/L                   |
| TOTAL ACIDITY       | 5,46 g/L                   |
| SERVING TEMPERATURE | Serving in ballon at 16°C. |

SIZES



750 ml  
Magnum

TENUTA  
SCERSCÉ



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