



# Nettare

ROSSO DI VALTELLINA  
D.O.C.



---

|                 |  |
|-----------------|--|
| 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. |
|--------------|--|



---

|              |  |
|--------------|--|
| 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 steel tanks for about 9 months, followed by at least 3 months in bottle and darkness. |
|--------|--|



---

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



---

|                     |                            |
|---------------------|----------------------------|
| 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



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