



Flammante

VALTELLINA SUPERIORE INFERNO
D.O.C.G.



VINTAGE	2018
GRAPES	Nebbiolo (Chiavennasca).
YELD	60 q.li/ha.
YELD IN WINE	Under 70%.
HARVEST PERIOD	Second half of October, rigorously by hand.
PRODUCTION AREA	Municipality of Tresivio - Calvario.

ALTITUDE 450-500 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; followed by a classical natural red vinification. Maceration for at least 30 days. During fermentation, pumping over and *délestage* are performed to favor liquid contact with the skins and greater extraction of colors and scents.



AGEING In 25 hl Slavonian oak for a minimum of 14 months, followed by at least 10 months in bottle and darkness.



TASTING CHARACTERISTICS AND FOOD MATCH Ruby red color tending to garnet. Intense aroma of small fruits. Mineral, with spicy notes. Elegant and with character, dry and very fresh. It fits perfectly with white and red meat, game and roasts, first dishes with sauce, hard and mature cheese.



ALCOHOLIC CONTENT	14 %
TOTAL DRY EXTRACT	25,9 g/L
TOTAL ACIDITY	4,77 g/L
SERVING TEMPERATURE	Serving in ballon at 16°C.

SIZES



750 ml
Magnum

TENUTA
SCERSCÉ



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