



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 about 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 12 months, pre-bottling assembly followed by refinement 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	30,1 g/L
TOTAL ACIDITY	5,56 g/L
SERVING TEMPERATURE	Serving in ballon at 16°C.

SIZES



750 ml: n. 4.852
Magnum: n. 15

TENUTA
SCERSCÉ



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