



Essenza

VALTELLINA SUPERIORE
D.O.C.G.



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| VINTAGE | 2021 |
| GRAPES | Nebbiolo (Chiavennasca). |
| YELD | 60 q.li/ha. |
| YELD IN WINE | Under 70%. |
| HARVEST PERIOD | End of October, rigorously by hand. |
| PRODUCTION AREA | Municipality of Villa di Tirano. |
| ALTITUDE | 450-650 m above sea level. |
| TYPE OF SOIL | Sandy loam with abundant skeleton, moderately deep and permeable to water. |



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| VINIFICATION | The pressing is done immediately after the harvest; followed by a classical natural red vinification. Maceration for about 30 days. During fermentation, pumping over and <i>délestage</i> are performed to favor liquid contact with the skins and greater extraction of colors and scents. |
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| AGEING | In 50 hl truncated cone vats for about 24 months, pre-bottling assembly followed by refinement in bottle and darkness. |
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| TASTING CHARACTERISTICS AND FOOD MATCH | Ruby red color tending to garnet. Fresh and momentum, intense aroma of red fruit are reminiscent of plum, morello cherry and their jams with light spicy notes. Elegant and harmonious, it fits perfectly with pizzoccheri, white and red meat, game, oily fish and aged cheese. |
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| ALCOHOLIC CONTENT | 13 % |
| TOTAL DRY EXTRACT | 24,90 g/L |
| TOTAL ACIDITY | 5,32 g/L |
| SERVING TEMPERATURE | Serving in ballon at 16°C. |

SIZES



750 ml: n. 1.939
Magnum: n. 20

TENUTA
SCERSCÉ



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