



SIZES



750 ml: n. 3,603
Magnum: n. 15

TENUTA
SCERSCÉ



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

Cristina Scarpellini

RISERVA
VALTELLINA SUPERIORE VALGELLA
D.O.C.G.



VINTAGE	2018
GRAPES	Nebbiolo (Chiavennasca).
YELD	60 q.li/ha.
YELD IN WINE	Under 70%.
HARVEST PERIOD	End of October. Manual harvest.
PRODUCTION AREA	Municipality of Teglio – Tresenda, Castelvetro.
ALTITUDE	450-650 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 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 25 hl barrels and 225 l small barrels for at least 12 months, pre-bottling assembly followed by long refinement in bottle and darkness.
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TASTING CHARACTERISTICS AND FOOD MATCH



ALCOHOLIC CONTENT	13,50 %
TOTAL DRY EXTRACT	26,80 g/L
TOTAL ACIDITY	5,36 g/L
SERVING TEMPERATURE	Serving in ballon at 16°C.