## VALGELLA RISERVA SCERSCE 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 délestage are performed to favor liquid contact with the skins and greater extraction of

colors and scents.

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.

TASTING
CHARACTERISTICS
AND FOOD MATCH

Bright garnet red at sight. Intense on the nose where the initial ferrous mineral notes are followed by articulated scents of spices, red fruits in spirit and coffee. In the mouth fine and elegant.

It fits perfectly with red and white meats, feathered game in sauce, hard and mature cheese, oily fish.

ALCOHOLIC CONTENT

TOTAL DRY EXTRACT 26,80 g/L

TOTAL ACIDITY

101AL ACIDITT 5,36 §

SERVING TEMPERATURE

13,50 %

5,36 g/L

Serving in ballon at 16°C.