



CRISTINA SCARPELLINI

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

VINTAGE	2021
GRAPES	Nebbiolo (Chiavennasca).
YELD	60 q.li/ha.
YELD IN WINE	Under 70%.
HARVEST PERIOD	Second half of October. Manual harvest.
PRODUCTION AREA	Municipality of Teglio – Tresenda, Castelvetro.
ALTITUDE	450-650 m above sea level.
TYPE OF SOIL	Sandy loam soil with 30% of silt, medium in depth 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.
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AGEING	In 25 hl barrels for at least 12 months, pre-bottling assembly followed by a long refinement in bottle and darkness.
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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, dried citrus peel with hints of walnuts and undergrowth. In the mouth fine and elegant, fresh and well-balanced. It fits perfectly with red and white meats, feathered game in sauce, hard and mature cheese, oily fish.
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SIZES



750 ml: n. 3.573
Magnum: n. 30



TENUTA SCERSCÉ
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ALCOHOLIC CONTENT	13 %
TOTAL DRY EXTRACT	26,40 g/L
TOTAL ACIDITY	5,65 g/L
SERVING TEMPERATURE	Serving in ballon ta 16°C