



SIZES



750 ml
Magnum

TENUTA
SCERSCÉ



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

Infinito

SFORZATO DI VALTELLINA

D.O.C.G.



VINTAGE 2015

GRAPES Nebbiolo (Chiavennasca).

YELD Approximately 60 q.li/ha depending on the year's best, selection of the best bunches.

YELD IN WINE Under 50%.

HARVEST PERIOD First week of October.
Strictly manual harvest, in boxes.

PRODUCTION AREA Municipality of Teglio – Villa di Tirano.

ALTITUDE 550-700 m above sea level.

TYPE OF SOIL Porous sandy stratum with abundant minerals, 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 years. It follows classical natural red vinification. Maceration on the peels of at least 10 days. During the slow fermentation pumping over and punching are made to promote contact of the liquid with the peels.
To the benefit of oxygenation, extraction of colors and scents.



AGEING In oak barrels for at least 20 months, followed by ageing in bottle and darknes.



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 meats, game and aged cheeses.



ALCOHOLIC CONTENT 15%

TOTAL DRY EXTRACT > 29 g/L

TOTAL ACIDITY 6,9 g/L

SERVING TEMPERATURE Serving in ballon at 18°C.