



Infinito

SFORZATO DI VALTELLINA
D.O.C.G.



VINTAGE	2016
GRAPES	Nebbiolo (Chiavennasca).
YIELD	Approximately 60 q.li/ha depending on the best vintages, selection of the best bunches.
YIELD 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 vintage, followed by a classical natural red vinification. Maceration on the peels for at least 10 days. During the slow fermentation pumping over and punching are performed to boost the contact of the liquid with the peels. To the benefit of oxygenation, extraction of colors and scents.
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AGEING	In oak barrels for at least 20 months, followed by ageing in bottle and darkness.
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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 in 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 meat, game and aged cheese.
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ALCOHOLIC CONTENT	14,50 %
TOTAL DRY EXTRACT	> 33 g/L
TOTAL ACIDITY	6,67 g/L
SERVING TEMPERATURE	Serving in ballon at 18°C.

SIZES



750 ml
Magnum

TENUTA
SCERSCÉ



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