



Infinito

SFORZATO DI VALTELLINA

D.O.C.G.



VINTAGE	2019
GRAPES	Nebbiolo (Chiavennasca).
YELD	Approximately 60 q.li/ha depending on the best vintages, selection of the best bunches.
YELD IN WINE	Under 50%.

HARVEST PERIOD	End of September. Rigorously manual harvest, in boxes.
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PRODUCTION AREA	Municipality of Teglio and Villa di Tirano.
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ALTITUDE	550-700 m above sea level.
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TYPE OF SOIL	Sandy loam with abundant skeleton, moderately deep and permeable to water.
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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 about 20 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 tonneaux for at least 19 months followed by refinement 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 with notes of berries, bark and mushrooms. 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	15 %
TOTAL DRY EXTRACT	30,99 g/L
TOTAL ACIDITY	4,83 g/L
SERVING TEMPERATURE	Serving in ballon at 16°C.

SIZES



750 ml: n. 4.866
Magnum: n. 50

TENUTA
SCERSCÉ



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