



SIZES



750 ml: n. 4.806
Magnum: n. 30



TENUTA SCERSCÉ
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INFINITO

SFORZATO DI VALTELLINA D.O.C.G.

VINTAGE	2021
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.
PRODUCTION AREA	Municipality of Teglio - Villa di Tirano.
ALTITUDE	550-650 m above sea level.
TYPE OF SOIL	Sandy loam with abundant skeleton and a good percentage of silt, 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 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.
GEING	In tonneaux for at least 12 months, pre-bottling assembly followed by refinement in bottle and darkness.
TASTING 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. Aromas of cedar wood, lemon leaves and flowers. Fruit in alcohol, cinnamon and pepper. Great softness and persistence, it fits perfectly with red meat, game and aged cheese.
ALCOHOLIC CONTENT	15 %
TOTAL DRY EXTRACT	32,20 g/L
TOTAL ACIDITY	5,10 g/L
SERVING TEMPERATURE	Serving in ballon at 16°C