



SIZES



750 ml: n. 3.573

Magnum: n. 30

TENUTA
SCERSCÉ



TENUTA SCERSCÉ
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PETRATO

VALTELLINA SUPERIORE SASSELLA D.O.C.G.

VINTAGE	2022
GRAPES	Nebbiolo (Chiavennasca).
YELD	60 q.li/ha.
YELD IN WINE	Under 70%.
HARVEST PERIOD	Second half of October, rigorously by hand.
PRODUCTION AREA	Municipality of Sondrio – Sant'Anna.
ALTITUDE	500-550 m above sea level.
TYPE OF SOIL	Predominantly rocky and sandy soil, moderately deep 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.
AGEING	In 25 hl barrels for 12 months, pre-bottling assembly followed by refinement in bottle and darkness.
TASTING CHARACTERISTICS AND FOOD MATCH	Ruby red color tending to garnet. Hints of red fruits, spicy and balsamic notes. Mineral, dry and persistent. Floral nose of sweet violets, earthy strawberries, peach peel and licorice It fits perfectly with white and red meat, game and roasts, first dishes with sauce, oily fish, hard and mature cheese.
ALCOHOLIC CONTENT	13 %
TOTAL DRY EXTRACT	24,90 g/L
TOTAL ACIDITY	5,14 g/L
SERVING TEMPERATURA	Serving in ballon at 16°C