



SIZES



750 ml: n. 6.606
Magnum: n. 30

TENUTA
SCERSCÉ



TENUTA SCERSCÉ
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ESSENZA

VALTELLINA SUPERIORE D.O.C.G.

VINTAGE 2022

GRAPES Nebbiolo (Chiavennasca).

YELD 60 q.li/ha.

YELD IN WINE Under 70%.

HARVEST PERIOD End of October.
Rigorously by hand.

PRODUCTION AREA Municipality of Villa di Tirano.

ALTITUDE 500-650 m above sea level.

TYPE OF SOIL Sandy loam with abundant skeleton,
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 50 hl truncated cone vats for about 24 months, pre-bottling assembly followed by refinement in bottle and darkness.

TASTING CHARACTERISTICS AND FOOD MATCH Ruby red color tending to garnet, medium-bodied. A graceful and layered wine with aromas of peach tea, red currants, bark and smoke. Fresh and momentum, supple and juicy, with ripe tannins, a savory finish and a tense aftertaste.
It fits perfectly with pizzoccheri, white and red meats, game, oily fish and aged cheeses.

ALCOHOLIC CONTENT 12,50 %

TOTAL DRY EXTRACT 25,50 g/L

TOTAL ACIDITY 5,69 g/L

SERVING TEMPERATURE Serving in ballon ta 16°C