



CRISTINA SCARPELLINI

VALTELLINA SUPERIORE D.O.C.G. VALGELLA RISERVA

VINTAGE	2017
GRAPES	Nebbiolo (Chiavennasca).
YELD	60 q.li/ha.
YELD IN WINE	Under 70%.
HARVEST PERIOD	End of October. Manual harvest.
PRODUCTION AREA	Municipality of Teglio – Tresenda, Castelvetro.
ALTITUDE	450-650 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 at least 30 days. During fermentation, pumping over and délestage are performed to favor liquid contact with the skins and greater extraction of colors and scents.
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AGEING	In 700 litres tonneaux for at least 24 months, followed by long refinement in bottle and darkness.
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TASTING CHARACTERISTICS AND FOOD MATCH	Bright garnet red at sight. Intense on the nose where the initial ferrous mineral notes are followed by articulated scents of spices, red fruits in spirit and coffee. In the mouth fine and elegant. It fits perfectly with red and white meats, feathered game in sauce, hard and mature cheese, oily fish.
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SIZES



750 ml: n. 1.837
Magnum: n. 10

ALCOHOLIC CONTENT	13 %
TOTAL DRY EXTRACT	> 26 g/L
TOTAL ACIDITY	5,52 g/L
SERVING TEMPERATURE	Serving in ballon at 16°C



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