



CRISTINA SCARPELLINI

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

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| VINTAGE | 2018 |
| 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. |

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| 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. |
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| AGEING | In 25 hl barrels and 225 l small barrels for at least 12 months, pre-bottling assembly 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. 3.603
Magnum: n. 15

TENUTA
SCERSCÉ



TENUTA SCERSCÉ
via Lungo Adda V Alpini, 124
Tirano (SO) – Italy
info@tenutascersce.it

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| ALCOHOLIC CONTENT | 13,50 % |
| TOTAL DRY EXTRACT | 26,80 g/L |
| TOTAL ACIDITY | 5,36 g/L |
| SERVING TEMPERATURE | Serving in ballon ta 16°C |