



SIZES



750 ml: n. 19.032
Magnum: n. 84



TENUTA SCERSCÉ
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Tirano (SO) - Italy
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NETTARE

ROSSO DI VALTELLINA D.O.C.

VINTAGE	2024
GRAPES	Nebbiolo (Chiavennasca).
YELD	80 q.li/ha.
YELD IN WINE	Under 70%.
HARVEST PERIOD	First week of October, rigorously by hand.
PRODUCTION AREA	Municipality of Tirano.
ALTITUDE	400 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. Classic natural red vinification with breaking of the hat by pumping. At the end of the fermentation, maceration for about 15 days.
AGEING	In concrete tanks for at least 7 months, followed by refinement in bottle and darkness.
TASTING CHARACTERISTICS AND FOOD MATCH	Ruby red. Light-bodied, elegant red wine with persistent and fine aroma and an immediate personality. Fruity notes of cherry, spicy tones. Fragrant, triumphant drinkability. Fresh, smooth and well-balanced, it is a whole meal wine, an ode to everyday life. Perfectly combined with appetizers, first courses, dishes with oily fish, white meat, young cheeses.
ALCOHOLIC CONTENT	12,5 %
TOTAL DRY EXTRACT	26,6 g/L
TOTAL ACIDITY	4,76 g/L
SERVING TEMPERATURE	Servire in ballon a 15°C