



TENUTA SCERSCÉ "CRISTINA SCARPELLINI" VALTELLINA SUPERIORE VALGELLA DOCG RISERVA



WINE STORY

Cristina Scarpellini Riserva was born from a desire to create a singular wine from the first vineyard Cristina purchased. The name of the sub-zone where this vineyard is located, Valgella, is derived from the word *valgel*, a dialect expression that refers to the small creeks that run through the zone. This wine is the heart of Cristina and it bears her name because it represents her beginnings, her hard work in the vineyard and her pride in having come this far. It also sums up the entirety of the company through its style and elegance - both inside and outside the bottle. The portrait of Cristina on the label was created by the artist Valentina D'Andrea. Cristina's passion is represented by the hearts and her sense of freedom in winemaking by the flying berries and leaves. It is an artisanal wine in every sense.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Teglio - Tresenda, Castelvetro
ELEVATION:	450 - 650 m.a.s.l.
SOILS:	Sandy loam with abundant skeleton, moderately deep
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Sustainable
AGE OF VINES:	30 - 50
YIELD:	6,000 kg per hectare
GRAPES:	Chiavennasca 100%
TYPE OF YEAST:	Native
POST-FERMENTATION PROCEDURES:	Lees contact for 30 days
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes in barrel
FILTRATION:	No
AGING CONTAINER:	Tonneaux French oak
AGING TIME:	24 months
BOTTLE AGING TIME:	8 months
PRODUCTION:	1,800 bottles
VEGAN:	No

PRODUCER PROFILE

Winery Owner(s):
Cristina Scarpellini
Winemaker:
Attilio Pagli
Winery Founded:
2008
Region:
Lombardy

TECHNICAL DATA

ALCOHOL:	13%	TOTAL ACIDITY:	5.52 g/L
RESIDUAL SUGAR:	.5 g/L	EXTRACT:	26.6 g/L