



TENUTA SCERSCÉ "ESSENZA" VALTELLINA SUPERIORE DOCG



WINE STORY

Valtellina Superiore DOCG are among Lombardy's most prestigious wines. The vineyards for the Tenuta Scerscé "Essenza" Valtellina Superiore DOCG are fragmented throughout Teglio and Villa di Tirano, planted on rock terraces, some of which were constructed over centuries ago. Often less than one acre in size, the plants are positioned in the traditional "rittochino" method which connect each vineyard through stone stairs. "Essenza" Valtellina Superiore is 100% Nebbiolo (Chiavennasca) fermented in stainless steel and aged in second passed 50 HL oak casks for 24 months. The wine exhibits the "essence" of Valtellina - a great harmony between tannic structure, fruit and freshness.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Teglio & Villa di Tirano
ELEVATION:	500-600 meters
SOILS:	Sandy soils with clay, loam and gravel
TRAINING SYSTEM:	Guyot-trained vines
FARMING PRACTICES:	Sustainable & Organic
AGE OF VINES:	30-50 years old
YIELD:	70 QL per hectare
GRAPES:	Chiavennasca (Nebbiolo)
TYPE OF YEAST:	Indigenous
FERMENTATION:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Cellulose filtering
AGING CONTAINER:	Conical oak vats 50hl second & third pass
AGING TIME:	14 months
BOTTLE AGING TIME:	6 months
PRODUCTION:	10,000 bottles per vintage
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	12.5%	TOTAL ACIDITY:	5.5 g/l
RESIDUAL SUGAR:		EXTRACT:	25 g/l

PRODUCER PROFILE

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