



TENUTA SCERSCÉ "FLAMMANTE" VALTELLINA SUPERIORE INFERNO DOCG



WINE STORY

Released in December 2020, Flammante was born from the desire to experiment with winemaking in different crus, soils and altitudes. The name Flammante (flaming in Italian) reflects the nature Inferno, the hottest sub-zone in Valtellina where the vineyards are grown in terraces on dizzyingly steep slopes and are subjected to torrid heat. Terraces from the Rhaetian rocks found throughout the region were painstakingly built into stony terraces that line the hillsides. Flammante is a wine with a fiery character - warm, full and lasting.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Tresivio - Calvario
ELEVATION:	450 - 600 m.a.s.l.
SOILS:	Sandy loam with abundant skeleton, moderately deep
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Sustainable
AGE OF VINES:	20 - 50 years old
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 cement
FILTRATION:	No
AGING CONTAINER:	Large Slavonian oak barrels
AGING TIME:	14 months
BOTTLE AGING TIME:	8 months
PRODUCTION:	3,290 bottles
VEGAN:	No

PRODUCER PROFILE

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

TECHNICAL DATA

ALCOHOL:	14%	TOTAL ACIDITY:	4.77 g/L
RESIDUAL SUGAR:	less than 0.5 g/L	EXTRACT:	25.9 g/L