



TENUTA SCERSCÉ "INCANTO" VALTELLINA SUPERIORE SASSELLA DOCG



WINE STORY

Incanto was born from the desire to experiment with winemaking in different crus, soils and altitudes. It entered the market in December 2020. This wine is produced in the Sassella sub-zone, which takes its name from the Madonna della Sassella shrine. Sassella is a reference to stones, to the lined dry stone walls embedded in the mother rock: "sasso", in fact, means "stone". The name Incanto enchantment expresses the magic of the wine and this particular sub-zone.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Sondrio - Sant'Anna
ELEVATION:	450 - 600 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 cement
FILTRATION:	No
AGING CONTAINER:	Large Slavonian oak barrels
AGING TIME:	14 months
BOTTLE AGING TIME:	8 months
PRODUCTION:	3,400 bottles
VEGAN:	No

PRODUCER PROFILE

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

TECHNICAL DATA

ALCOHOL:	14%	TOTAL ACIDITY:	5.26 g/L
RESIDUAL SUGAR:	less than 0.5 g/L	EXTRACT:	27.7 g/L