

TENUTA SCERSCÉ "INFINITO" SFORZATO DI VALTELLINA DOCG



WINE STORY

"Sforzato" (Sfursat) is the most well-known and oldest of the Valtellina wines. The term Sforzato translates to strained and the method in which the grapes are forced through (s)forzatura delle uve to obtain greater concentration. Similar to Amarone, the Nebbiolo grapes are late-harvested in October and left to dry in boxes for two months - usually on the upper floors of the winery. The cool Alpine winds and the *La Brega* breezes from Lake Como aid in an even drying process. The *appassimento* method concentrates the sugars and results in a wine with more body and alcohol. The name Infinito evokes the potential of this wine and its incredible length, elegance and body.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Teglio
ELEVATION:	600-750 meters
SOILS:	Sandy soils with clay, loam and gravel
TRAINING SYSTEM:	Guyot-trained vines
FARMING PRACTICES:	Sustainable & Organic
AGE OF VINES:	40-60 year old vines
YIELD:	60 QL per hectare
GRAPES:	Chiavennasca (Nebbiolo)
TYPE OF YEAST:	Indigenous
FERMENTATION:	Grapes are dried until the first days of December
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Cellulose filtering
AGING CONTAINER:	French oak barrels of 700L; second and third passage
AGING TIME:	20 months
BOTTLE AGING TIME:	10 months in the bottle
PRODUCTION:	5,100 bottles per vintage
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	14.5%	TOTAL ACIDITY:	6.67 g/l
RESIDUAL SUGAR:		EXTRACT:	33.5 g/l

PRODUCER PROFILE

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