



TENUTA SCERSCÉ "NETTARE" ROSSO DI VALTELLINA DOC



PRODUCER PROFILE

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

WINE STORY

Rosso di Valtellina DOC is a good introduction to the wines of the Valtellina, the northernmost sub-zone in the Lombardy region. The vineyards are set against the backdrop of the Rhaetian Alps, at altitudes of up to 700 m.a.s.l. Tenuta Scerscé "Nettare" Rosso di Valtellina is 100% Nebbiolo, locally known as Chiavennasca. A little lighter and less tannic than its counterpart in Piemonte, "Nettare" is fermented and aged in stainless steel and cement tanks. As the first wine produced after the vintage, it is a "nectar" dedicated to everyone and all occasions.

VINEYARDS & VINIFICATION

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| VINEYARD LOCATION: | Tirano |
| ELEVATION: | 450 - 600 meters |
| SOILS: | Sandy soils with clay, loam and gravel |
| TRAINING SYSTEM: | Guyot-trained vines |
| FARMING PRACTICES: | Sustainable & Organic |
| AGE OF VINES: | 30 years old |
| YIELD: | 80 QL per hectare |
| GRAPES: | Chiavennasca (Nebbiolo) |
| TYPE OF YEAST: | Indigenous yeast |
| FERMENTATION: | |
| SECOND FERMENTATION: | N/A |
| MALOLACTIC FERMENTATION: | Yes |
| FILTRATION: | Cellulose filtering |
| AGING CONTAINER: | Stainless steel and cement tanks 50hl and 57hl |
| AGING TIME: | 12 months |
| BOTTLE AGING TIME: | 6 months |
| PRODUCTION: | 14,000 bottles |
| VEGAN: | No |

TECHNICAL DATA

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| ALCOHOL: | 13% | TOTAL ACIDITY: | 4.93 g/l |
| RESIDUAL SUGAR: | | EXTRACT: | 25 g/l |