

# Nettare

ROSSO DI VALTELLINA  
D.O.C.



## FORMATI



750 ml

Magnum

TENUTA VINEA  
**SCERSCÉ**



TENUTA SCERSCÉ S.R.L.

Via Lungo Adda V Alpini 124 - Tirano (SO) - Italy  
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## GRAPES

Nebbiolo (Chiavennasca).

## YIELD

80 q.li/ha.

## YIELD IN WINE

Under 70%.

## HARVEST PERIOD

From the second week of October.  
Manual harvest.

## PRODUCTION AREA

Municipality of Toglio.

## ALTITUDE

550-750 m above sea level.

## TYPE OF SOIL

Porous sandy stratum with abundant  
minerals, moderately deep and permeable  
to water.



## VINIFICATION

The pressing is done immediately  
after the harvest.  
Classic natural red vinification with  
breaking of the hat by pumping.  
At the end of the fermentation,  
maceration for at least three days.



## AGEING

In large oak barrels for at least 6 months  
before completing its evolution  
in the bottle.



## TASTING CHARACTERISTICS AND FOOD MATCH

Ruby red. Full-bodied red wine with  
persistent and fine aroma.  
Fruity notes of cherry, spicy tones.  
Fresh and well-balanced, it is a whole  
meal wine, a wine for everyday.  
Perfect combined with appetizers, pasta,  
white meats, young cheeses.



## ALCOHOLIC CONTENT

12,5%

## TOTAL DRY EXTRACT

> 24 g/L

## TOTAL ACIDITY

5,4/5,6 g/L

## SERVING TEMPERATURE

Serving in ballon at 15°C