



# Incanto

VALTELLINA SUPERIORE SASSELLA  
D.O.C.G.



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VINTAGE	2019
GRAPES	Nebbiolo (Chiavennasca).
YELD	60 q.li/ha.
YELD IN WINE	Under 70%.
HARVEST PERIOD	Second half of October, rigorously by hand.
PRODUCTION AREA	Municipality Sondrio – Sant'Anna
ALTITUDE	450-650 m above sea level.
TYPE OF SOIL	Sandy loam with abundant skeleton, moderately deep and permeable to water.

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VINIFICATION	The pressing is done immediately after the harvest; followed by a classical natural red vinification. Maceration for about 30 days. During fermentation, pumping over and <i>délestage</i> are performed to favor liquid contact with the skins and greater extraction of colors and scents.
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AGEING	In 25 hl barrels and 225 l small barrels for 14 months followed by refinement in bottle and darkness.
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TASTING CHARACTERISTICS AND FOOD MATCH	Ruby red color tending to garnet. Hints of red fruits, spicy and balsamic notes. Mineral, dry and persistent. It fits perfectly with white and red meat, game and roasts, first dishes with sauce, oily fish, hard and mature cheese.
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ALCOHOLIC CONTENT	13 %
TOTAL DRY EXTRACT	25,50 g/L
TOTAL ACIDITY	5,50 g/L
SERVING TEMPERATURE	Serving in ballon at 16°C.

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## SIZES



750 ml: n. 3.438  
Magnum: n. 50

TENUTA  
SCERSCÉ



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