



Nettare

ROSSO DI VALTELLINA
D.O.C.



VINTAGE	2023
GRAPES	Nebbiolo (Chiavennasca).
YELD	80 q.li/ha.
YELD IN WINE	Under 70%.
HARVEST PERIOD	From the second week of October, rigorously by hand.
PRODUCTION AREA	Municipality of Tirano.

ALTITUDE 450-550 m above sea level.

TYPE OF SOIL Sandy loam with abundant skeleton, 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 about 15 days.



AGEING In concrete tanks for about 7 months, followed by at least 4 months in bottle and darkness.



TASTING CHARACTERISTICS AND FOOD MATCH Ruby red. Full-bodied red wine with persistent and fine aroma and an immediate personality. Fruity notes of cherry, spicy tones. Fragrant, triumphant drink. Fresh, smooth and well-balanced, it is a whole meal wine. Perfectly combined with appetizers, pasta, dishes with oily fish, white meat, young cheese.



ALCOHOLIC CONTENT 12,50 %

TOTAL DRY EXTRACT 27,5 g/L

TOTAL ACIDITY 5,00 g/L

SERVING TEMPERATURE Serving in ballon at 15°C.

SIZES



750 ml: n. 24.333
Magnum: n. 100

TENUTA
SCERSCÉ



TENUTA SCERSCÉ
Via Lungo Adda V Alpini, 124
Tirano (SO) - Italy
info@tenutascersce.it