CUZZIOLGRANDIVINI

Scerscé

Italy - Lombardy - Tirano (SO)



TENUTA
SCERSCÉ

ESSENZA VALTELLINA SUPERIORE

100% Nebbiolo (Chiavennasca)

Production area: Municipality of Villa di Tirano
Terrain: franco-sabbioso, moderatamente profondo e permeabile all'acqua
Harvest: manual
Vinification: pressing takes place immediately at harvest; this is followed by classic natural red vinification of about 12 to 15 days and a maceration on the skins of at least 5 days. During fermentation, pumping over and delestage are carried out, favoring contact of the liquid with the skins and greater extraction of colors and aromas
Refinement: in large oak barrels for 15-18 months; stationing some of the wine for a few months in 5 hl barrels to further enrich the bouquet. Followed by dark aging in the bottle for at least 6 months
Color: rosso rubino tendente al granato
Fragrance: Intense and elegant, of violets, small red fruits, licorice, pepper and wild spices
Flavor: Harmonious, subtle, flavorful, smooth but structured, with good freshness and a fine tannic texture
Alcoholic Grade: 13% vol



Ownership/Founders Cristina Scarpellini
Start of Activity 2008
Vitiviniculture Sustainable
Hectares 7,5
Bottles produced 45.000

Cristina Scarpellini, passionate about Nebbiolo and forward-thinking in her business vision, created Tenuta Scerscé in 2008. After a law degree in Milan and two years in Paris for his dissertation, he abandoned the idea of a law career when his life met the Valtellina. A vertical land that repays hard work only those who have a spirit of sacrifice and work with heart and passion. Thus began a path of research based on a deep knowledge of the land and daily attention to the vines, which in this alpine area demand a lot of work because of the large slopes. In the natural amphitheater of the Valtellina Rhaetian Alps, the absolute star is the "Nebbiolo delle Alpi" whose biotype is called Chiavennasca. A noble, demanding vine that needs a special environmental and climatic situation to which the Rhaetian slopes lend themselves perfectly. Guyot-grown plants enjoy a lot of light, amounting to 1900 hours of irradiation per year! A perfect conjunction of past and present, of handed-down craftsmanship and contemporary methods, while respecting tradition. All of this is at the basis of Scerscé, a young company that in just a few years has been able to establish itself for the quality level of its wines but above all for its strong connection with the terroir of Valtellina.