Scerscé

Italy - Lombardy - Tirano (SO)

PETRATO VALTELLINA SUPERIORE SASSELLA

Nebbiolo (Chiavennasca) 100%



Production area: Municipality of Sondrio - Sant'Anna
Terrain: franco-sabbioso con scheletro abbondante, moderatamente profondo e permeabile all'acqua
Harvest: by hand in boxes in the first week of October
Vinification: crushing takes place immediately at harvest; natural red wine making follows. Maceration on the skins for at least 30 days. During fermentation, pumping over and délestage are carried out, favoring contact of the liquid with the skins and greater extraction of colors and aromas
Refinement: in 25 hl Slavonian and French oak barrels for about 14 months, followed by at least 8 months in the dark in the bottle
Color: rosso rubino con riflessi granato
Fragrance: hints of red fruits, spicy and balsamic notes
Flavor: mineral, dry and persistent
Alcoholic Grade: 14% vol

TENUTA
SCERSCÉ



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.