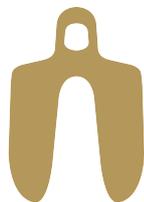


# Scerscé

Italy - Lombardy - Tirano (SO)



TENUTA  
SCERSCÉ



**Ownership/Founders** Cristina Scarpellini

**Start of Activity** 2008

**Vitiviculture** Sustainable

**Hectares** 7,5

**Bottles produced** 45.000

## INFINITO SFORZATO DI VALTELLINA

**100% Nebbiolo (Chiavennasca)**

**Production area:** Municipality of Teglio - Villa di Tirano

**Terrain:** franco-sabbioso con scheletro abbondante, moderatamente profondo e permeabile all'acqua

**Harvest:** by hand in boxes in the first week of October

**Vinification:** withering until December. On average, crushing takes place after December 24. This is followed by classic natural red vinification of about 20 days and a maceration on the skins of at least 7 days. During the slow fermentation, pumping over and punching down is carried out to encourage liquid contact with the skins. They benefit from oxygenation, extraction of colors and scents

**Refinement:** in large oak barrels for at least 24 months, followed by dark aging in bottles for 8-10 months

**Color:** rosso granato intenso

**Fragrance:** Unspiced cherry, black pepper, cardamom, cinnamon and Mediterranean herbs

**Flavor:** Rich, deep, concentrated, soft tannin and infinite palatal persistence Acidity: 5.4 g/l

**Alcoholic Grade:** 15% vol



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.