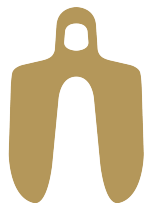


Scerscé

Italy - Lombardy - Tirano (SO)



TENUTA
SCERSCÉ



Ownership/Founders Cristina Scarpellini

Start of Activity 2008

Vitiviniculture Sustainable

Hectares 7,5

Bottles produced 45.000

RED NECTAR OF VALTELLINA

100% Nebbiolo (Chiavennasca)

Production area: Tirano - Valtellina

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

Harvest: manual

Vinification: grape crushing immediately follows the harvest. Classic natural red wine making with cap breaking by pumping over. At the end of fermentation, maceration on the skins for at least 3 days

Refinement: in large oak barrels for at least 6 months, followed by dark aging in bottles for 6 months

Color: rosso rubino

Fragrance: fruity notes of morello cherry and cherry, spicy tones and hints of violets

Flavor: Nimble, lean, subtle and refreshing, with tantalizing tannins

Alcoholic Grade: 12% 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.