

TENUTA SCERSCÉ



Is in the beautiful scenery of the Valtellina, land close to the Rhaetian Alps known for its breathtaking scenery, for its magnificent mountains and for its great wines, that born Tenuta Scerscé. The eminent architecture of the terraced vineyards along the steep and winding slopes of the valley, offers the sight and the heart, the beauty and care of the hard work of man. Over the years, subtracting the mountain slopes and breaking the rock, man has created patches of fertile land, backed by miles and miles of stone walls. The rocky outcrops, remnant of a millenary work of the glacier that covered the valley, accumulate heat and release it for the whole year, as real reserves that mitigate the coldest days and help the Nebbiolo to develop.

The grape from which we get our wine is Nebbiolo, here called “Chiavennasca”. A noble wine, austere, long-lived, hard to please, father of historically famous wines. It needs a particular climate and environmental situation so the slopes of the Rhaetian Alps are ideal. A predominantly sandy soil, a exposure of the land that gives great brightness and a remarkable temperature range. Tenuta Scerscé places its vineyards in one body at an altitude of about 550-750 m in the municipality of Teglio, on Valtellina Rhaetian Alps. The winery instead is located in the municipality of Tirano. The draft study of the Tenuta Scerscé image has taken start from the definition of the brand. The symbol, that distinguishes it, originates from the farming culture, emphasizing the production philosophy of the Tenuta, which has always been oriented towards production limited to a few bottles, but very high quality. It comes from the profile of the metal element of the traditional two-pronged pitchfork hoe, called sciarscé, used for small jobs on the ground around the shoot and roots.





NETTARE ROSSO DI VALTELLINA D.O.C.

GRAPES : Nebbiolo (Chiavennasca).

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 at least three days.

AGEING : In large oak barrels for at least 6 months before completing its evolution in the bottle.

TASTING NOTES: Ruby red. Full-bodied red wine with persistent and fine aroma. Fruity notes of cherry, spicy tones. Fresh and well-balanced, it is a whole meal wine, a wine for everyday. Perfect combined with appetizers, pasta, white meats, young cheeses.

ALCOHOLIC CONTENT: 12,5%



ESSENZA VALTELLINA SUPERIORE D.O.C.G.

GRAPES : Nebbiolo (Chiavennasca).

VINIFICATION: The pressing is done immediately after the harvest; it follows classical natural red vinification of about 12-15 days and a maceration of at least 5 days. During fermentation, pumping over and delestage are made to favor liquid contact with the skins and greater extraction of colors and scents.

AGEING : In large oak barrel for 15-18 months; stationing of the wine for a few months in tonneau 5hl allowing improvement of the bouquet. It follows the aging in the bottle in the dark for at least 6 months.

TASTING NOTES: Ruby red color with garnet. Intense aroma of red fruit are reminiscent of plum, morello cherry and their jams with light spicy notes. In some years you can taste hints of hazelnut and licorice. Elegant and harmonious, it fits perfectly with pizzoccheri, white and red meats, game and aged cheeses.

ALCOHOLIC CONTENT: 13%



INFINITO SFORZATO DI VALTELLINA D.O.C.G.

GRAPES : Nebbiolo (Chiavennasca).

VINIFICATION: Drying until 11th December. On average, the pressing is done after December 24th. It follows classical natural red vinification of about 20 days and a maceration on the peels of at least 7 days. During the slow fermentation pumping over and punching are made to promote contact of the liquid with the peels. To the benefit of oxygenation, extraction of colors and scents.

Ageing : In oak barrels for 24 months, followed by aging in the dark in the bottle for at least 8-10 months

TASTING NOTES: Garnet-red color. A wine of great elegance, structure and character. Very fine and detailed scents, warm and spicy, rich with notes of berries, fruit in alcohol, cinnamon and pepper. Classic scents of violets and withered roses. Great softness and persistence, it fits perfectly with red meats, game and aged cheeses.

ALCOHOLIC CONTENT: 15%