

TENUTA
SCERSCÉ



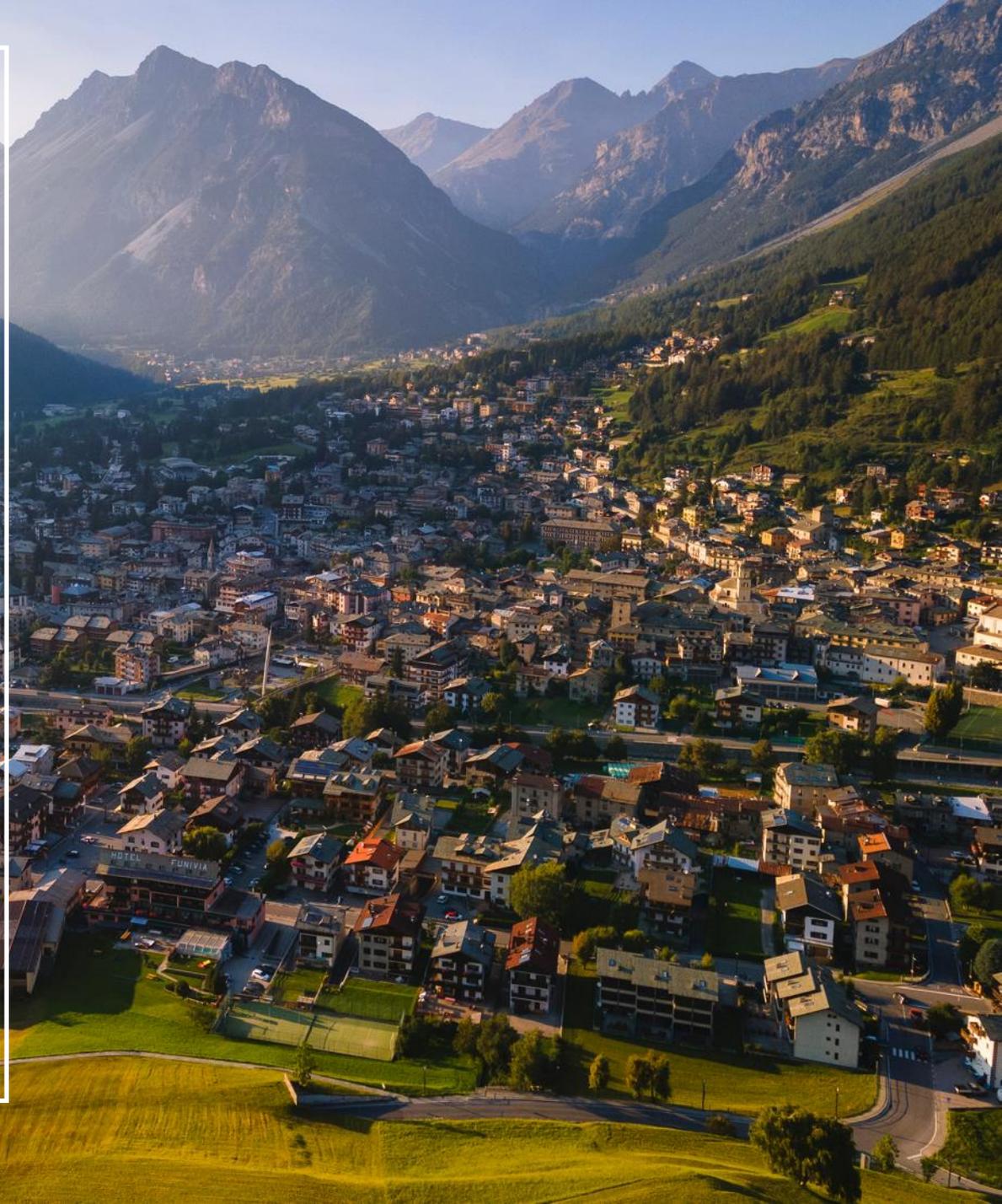
Our Canove Cru in Valgella area 650 m a.s.l.



Valtellina is located in the northernmost part of the Lombardy region which forms part of the border between Italy and Switzerland.

The only valley in Italy to run east to west, Valtellina was formed during the last ice age by glaciers that carved out the granite mountains.

Situated in the Rhaetian Alps, the Adda river starts in the mountains and flows through the valley floor from east to west into Lake Como and eventually into the Po river.

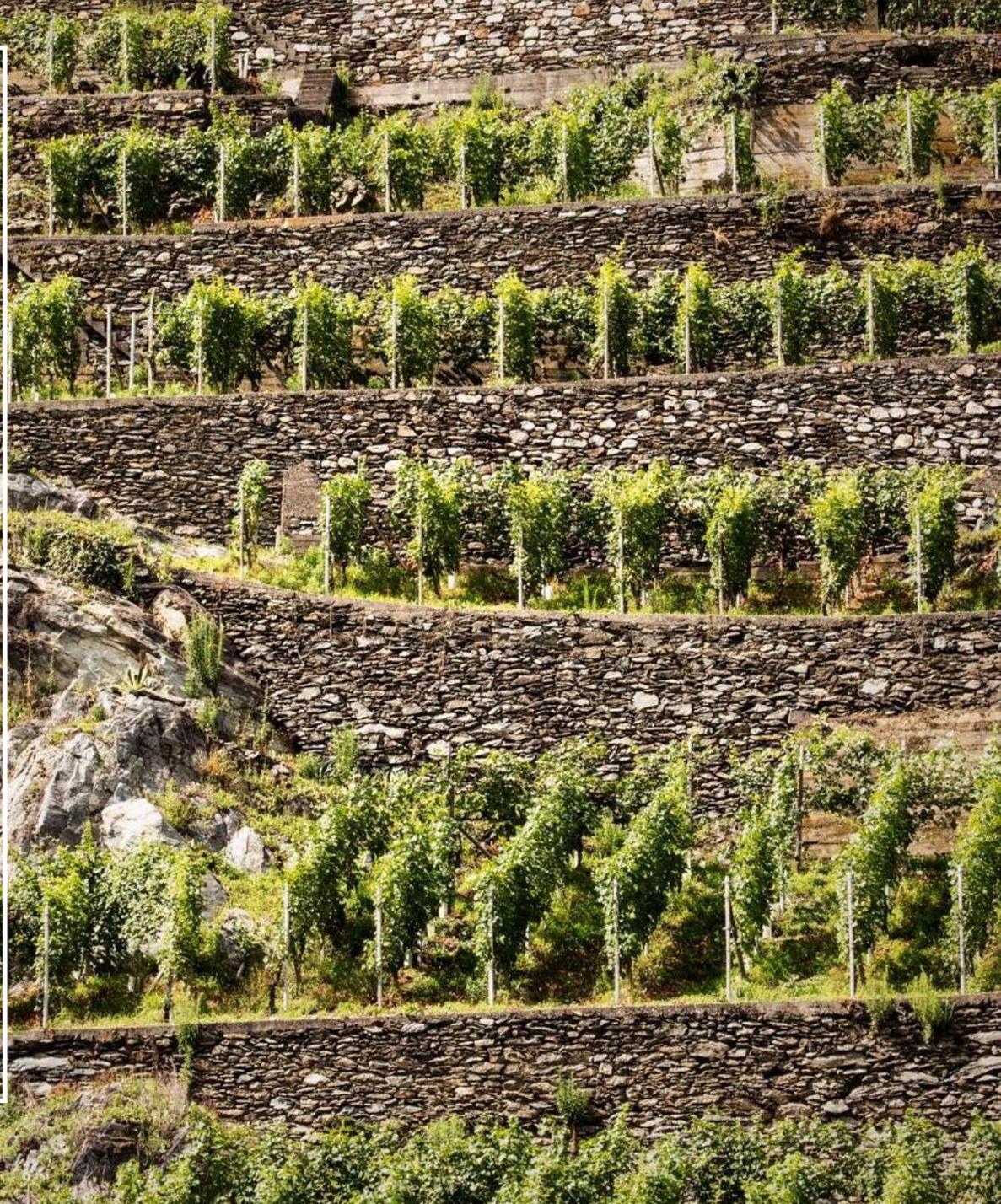




One of Italy's most breathtaking wine landscapes with some of the most extreme vineyards in the world, Valtellina is home to more than 25 miles of interconnected vineyards that are perched on impossibly steep slopes at elevations up to 2,500 feet above sea level.

The vineyards, often less than a half-acre in size, are planted on terraces held together by dry, stone retaining walls called *muretti*, some of which are over 1,000 years old. If placed end-to-end, the terraces would stretch for over 1,500 miles long.

The "Art of Dry Stone Walls" was awarded a UNESCO Intangible Cultural Heritage designation in 2018.



Valtellina has been a wine producing area for over 2,000 years

- Some credit the ancient Ligurians for planting the first vines because of their experience building terraces back in Liguria, while others believe the Etruscans were the first to bring vines to the region.
- From 1512 – 1850 the region was under control of the Swiss, followed by the Austrians.
- In 1859 the region became part of Lombardy and the Kingdom of Sardinia.
- In 1861 the region became a part of Italy.
- Sondrio is the main town located in the center of the zone.

Total area under vine : 2,100 acres; bottles: 3,500,00

- Vineyards sit at 270 – 750 m.a.s.l. (885 – 2,460 feet) and most are less than an acre in size.
- Vineyards are Southeast facing.
- Soils are alluvial, rich in silica, sandy, loamy and with stones, mostly granite, some of which are very large.
- Guyot-trained vines are planted in the traditional “*rittochino*” method to regulate the flow of water while reducing erosion and the risk of landslide.
- One of the most difficult areas to harvest, the grapes are all picked by hand in traditional baskets. It has been said that it takes approximately 1,400 man hours per hectare per year for the harvest (700 hours per acre), which adds to the cost of Valtellina wines.

Cool Microclimate moderated by many factors

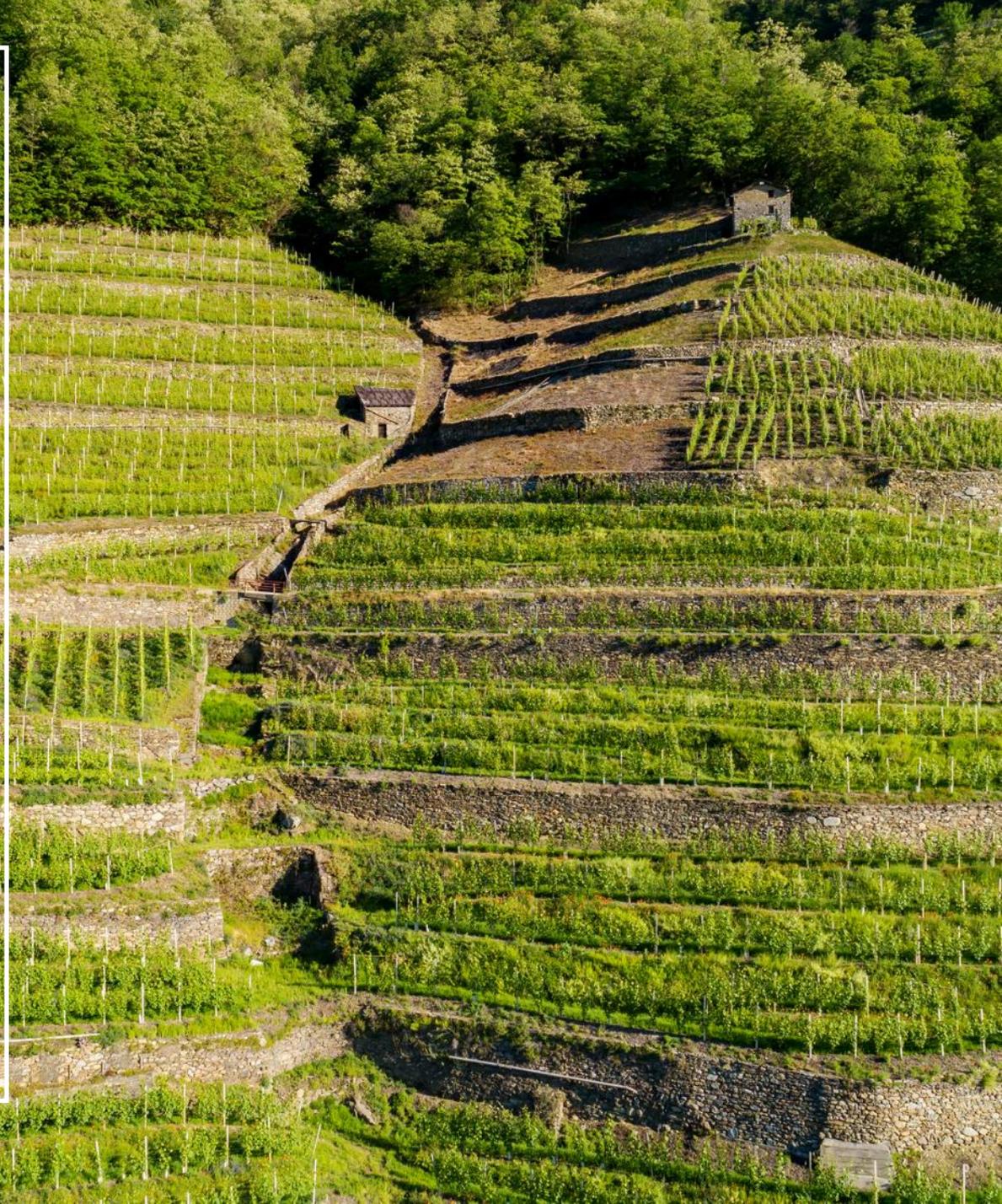
- Abundance of sunlight on the south facing slopes. The Scerscé vineyards can receive 1,900 hours of irradiation per year, as on the island of Pantelleria.
- Large granite stones hold the daytime heat and mitigate the high diurnal temperature.
- Rhaetian Alps on the north side of the valley block the cold northern winds.
- *La Brega*, the warm gentle winds from Lake Como, move warm air through the valley.

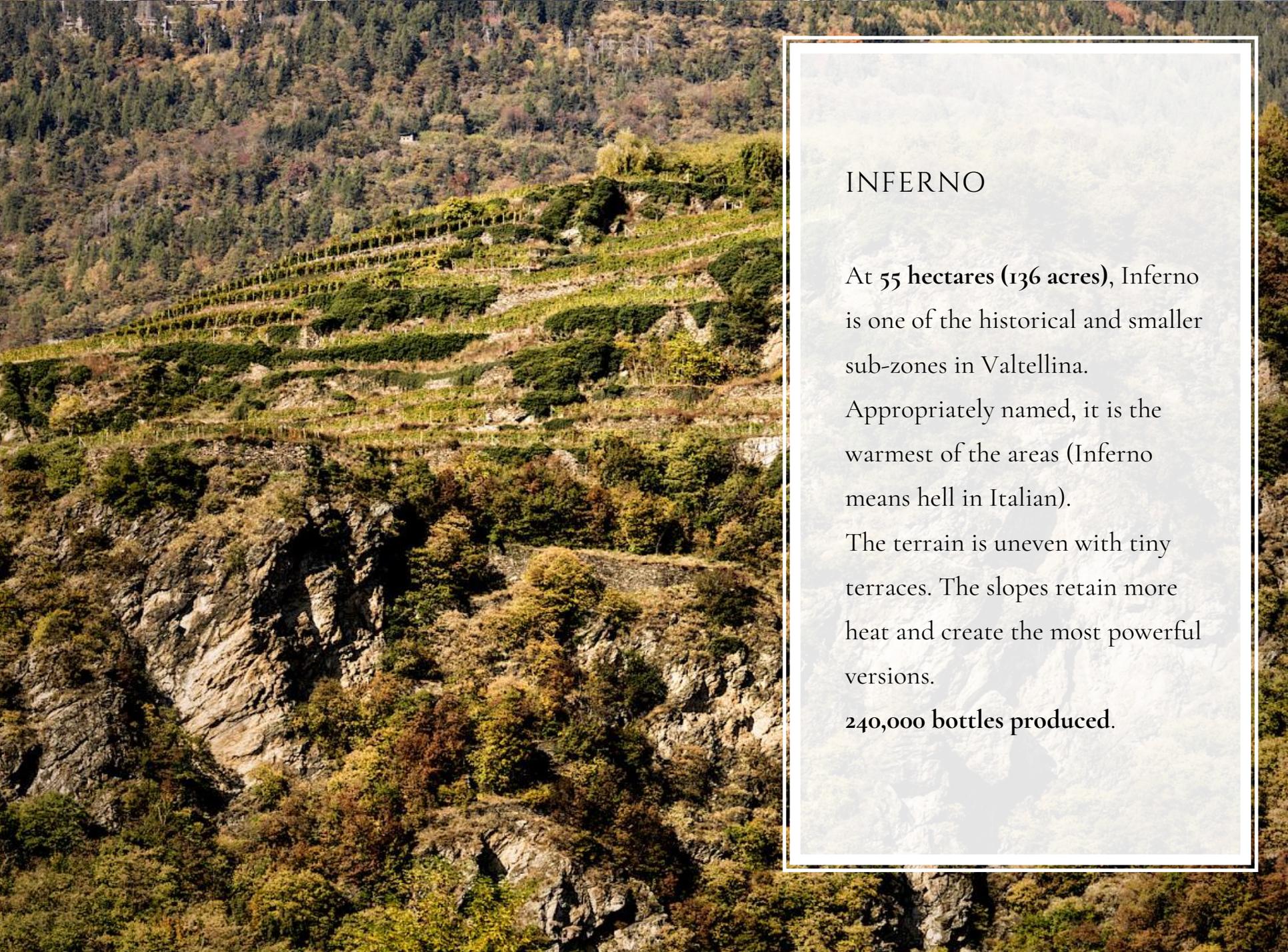


A 1,000 years stairs.

VALGELLA

Spanning **140 hectares (346 acres)** in the easternmost area of the Valtellina wine growing region, Valgella is the wider subzone in the region. Wines from this zone are noted for having great personality, elegance, floral notes. Delicate, they have longevity. **600,000 bottles produced.**





INFERNO

At **55 hectares (136 acres)**, Inferno is one of the historical and smaller sub-zones in Valtellina.

Appropriately named, it is the warmest of the areas (Inferno means hell in Italian).

The terrain is uneven with tiny terraces. The slopes retain more heat and create the most powerful versions.

240,000 bottles produced.



SASSELLA

Considered to be one of the most prestigious wine growing areas in Valtellina, Sassella encompasses **120 hectares (297 acres)**. The gravelly soils contain large stones, “*sassi*” in Italian, which gave this area its name. Bright fruit aromas, full-bodied, rich & complex with an elegant finish. **520,000 bottles produced.**



MAROGGIA AND GRUMELLO

Coming from the commune of Berbenno, Maroggia is the newest & smallest sub district at only **25 hectares (62 acres)**.

It has the lowest production of Valtellina wines. **100,000 bottles produced.**

Named for the medieval castle northeast of Sondrio that towers above the valley, Grumello is comprised of **80 hectares (198 acres)** of vineyards. Faster maturing. **340,000 bottles produced.**



CHIAVENNASCA

key-ah-veh-nahs-ska

The local name for Nebbiolo, the word comes from the dialect words *Ciu Venasca* meaning “most vinous” and suggests that early on, the great potential of the grape in the Valtellina area was understood.

- Origins of Nebbiolo traced to the 12th century; most likely brought by Benedictine Monks.
- First documented in Valtellina in 1595.
- Origin – Nebbiolo Chiavennasca Commune.
- Characteristics: The Nebbiolo based wines from Valtellina are a little lighter and less tannic than their Piemontese counterparts, primarily due to the higher elevation and cooler temperatures. The stony soils contribute to the delicate character. What the wines lack in power is made up by finesse and elegance.

TENUTA SCERSCÉ (pronounced *Shaer-SHAY*) was established in 2008 by Cristina Scarpellini.

While working in law, a winery client in Valtellina offered to lease her a one acre of vineyards in Villa di Tirano. It didn't take long for her to get hooked. By the time the lease was up, Cristina had decided to transition out of law into the wine world.

In 2018 construction started on new winery in Tirano.

Cristina and her team manages 7 ha (17 acres) of vineyards. 3 ha (7 acres) are owned in Teglio (Valgella) and 4 ha (10 acres) are leased [2 ha among Bianzone and Tirano, 1 ha in Sondrio – Sant'Anna (Sassella), 1 ha in Tresivio (Inferno)].

The vineyards are Guyot-trained.

The plants are positioned in the traditional “rittochino” to regulate the flow of water while reducing erosion and landslide risks.

The winery utilizes sustainable and best farming practices (integrated pest) for all their vineyards, tailoring the needs to the vines in each area.

In 2016 Cristina partnered with Attilio Pagli as consulting winemaker.

The Tenuta Scerscé logo & name comes from the name of a farming tool - a traditional, two-pronged metal pitchfork/ho, called *sciarscé*. This tool is used for small jobs in the vineyard, tending to vine shoots and the roots.

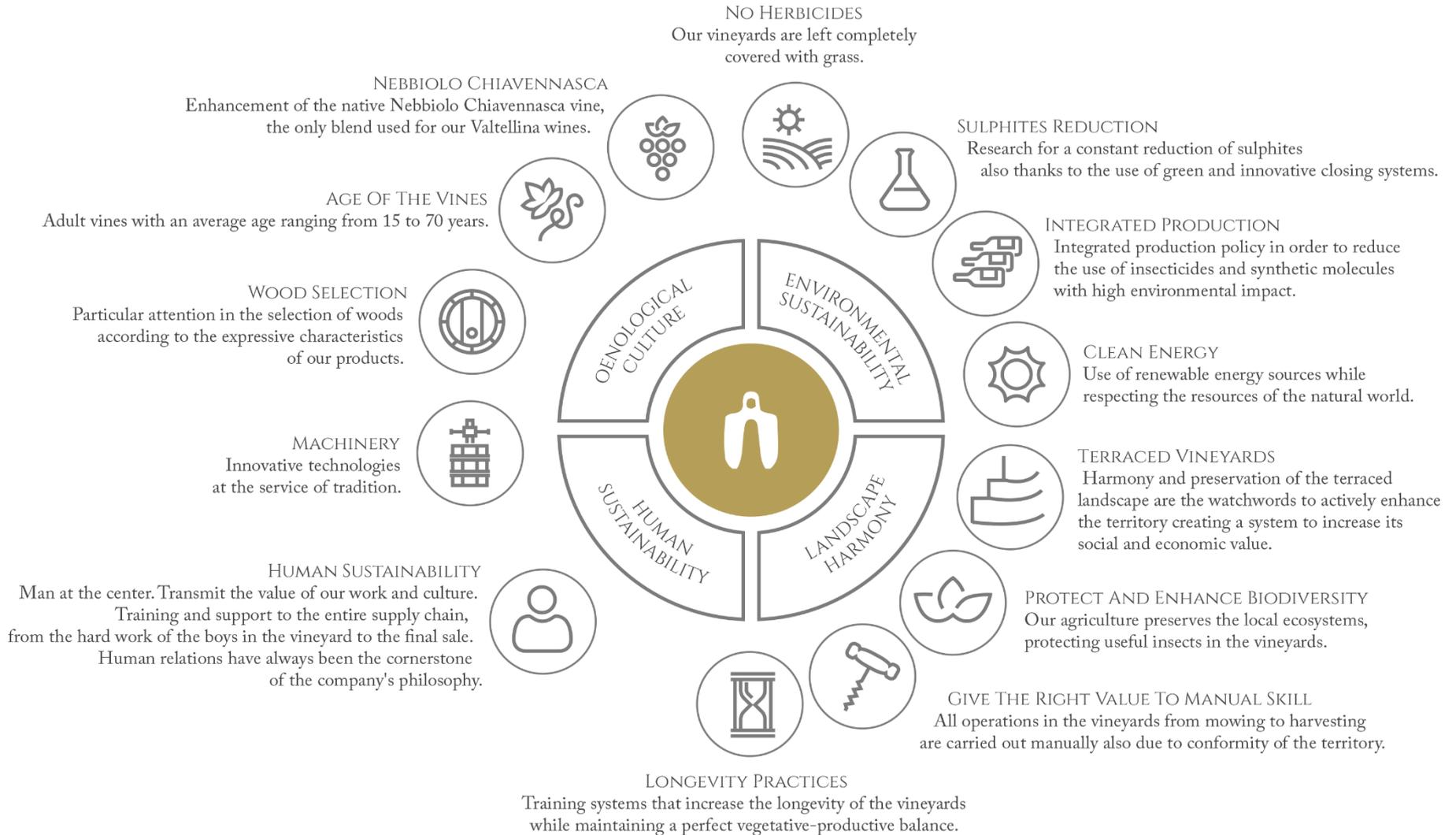


Our vineyard in Valgella area 670 m a.s.l.





THE TENUTA SCERSCÉ ETHICAL CHARTER





“NETTARE”
Rosso di
Valtellina
DOC



“ESSENZA”
Valtellina
Superiore
DOCG



“FLAMMANTE”
Valtellina
Superiore
Inferno DOCG



“INCANTO”
Valtellina
Superiore
Sassella
DOCG



“CRISTINA
SCARPELLINI”
Valtellina Superiore
Valgella Riserva
DOCG



“INFINITO”
Sforzato di
Valtellina
DOCG



Nettare

ROSSO DI VALTELLINA
D.O.C.



VINTAGE 2022

GRAPES Nebbiolo (Chiavennasca).

YIELD 80 q.li/ha.

YIELD IN WINE Under 70%.

HARVEST PERIOD From the second week of October, rigorously by hand.

PRODUCTION AREA Municipality of Tirano.

ALTITUDE 450-550 m above sea level.

TYPE OF SOIL Sandy loam with abundant skeleton, moderately deep and permeable to water.



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 about 15 days.



AGEING In concrete tanks for about 6 months, followed by at least 4 months in bottle and darkness.



TASTING CHARACTERISTICS AND FOOD MATCH Ruby red. Full-bodied red wine with persistent and fine aroma and an immediate personality. Fruity notes of cherry, spicy tones. Fragrant, triumphant drink. Fresh, smooth and well-balanced, it is a whole meal wine. Perfectly combined with appetizers, pasta, dishes with oily fish, white meat, young cheese.



ALCOHOLIC CONTENT 12,50 %

TOTAL DRY EXTRACT 24,9 g/L

TOTAL ACIDITY 4,86 g/l.

SERVING TEMPERATURE Serving in ballon at 15°C.



Essenza

VALTELLINA SUPERIORE
D.O.C.G.



VINTAGE 2018
GRAPES Nebbiolo (Chiavennasca).
YELD 60 q.li/ha.
YELD IN WINE Under 70%.

HARVEST PERIOD End of October, rigorously by hand.

PRODUCTION AREA Municipality of Villa di Tirano.

ALTITUDE 450-650 m above sea level.

TYPE OF SOIL Sandy loam with abundant skeleton, moderately deep and permeable to water.



VINIFICATION The pressing is done immediately after the harvest; followed by a classical natural red vinification. Maceration for about 30 days. During fermentation, pumping over and *délestage* are performed to favor liquid contact with the skins and greater extraction of colors and scents.



AGEING In 50 hl truncated cone vats for about 27 months followed by refinement in bottle and darkness.



TASTING CHARACTERISTICS AND FOOD MATCH Ruby red color tending to garnet. Fresh and momentum, intense aroma of red fruit are reminiscent of plum, morello cherry and their jams with light spicy notes. Elegant and harmonious, it fits perfectly with pizzoccheri, white and red meat, game, oily fish and aged cheese.



ALCOHOLIC CONTENT 14 %
TOTAL DRY EXTRACT 27,8 g/L
TOTAL ACIDITY 4,98 g/L
SERVING TEMPERATURE Serving in ballon at 16°C.



Flammante

VALTELLINA SUPERIORE INFERNO
D.O.C.G.



VINTAGE 2019

GRAPES Nebbiolo (Chiavennasca).

YIELD 60 q.li/ha.

YIELD IN WINE Under 70%.

HARVEST PERIOD Second half of October, rigorously by hand.

PRODUCTION AREA Municipality of Tresivio - Calvario.

ALTITUDE 450-500 m above sea level.

TYPE OF SOIL Sandy loam with abundant skeleton, moderately deep and permeable to water.



VINIFICATION The pressing is done immediately after the harvest; followed by a classical natural red vinification. Maceration for about 30 days. During fermentation, pumping over and *délestage* are performed to favor liquid contact with the skins and greater extraction of colors and scents.



AGEING In 25 hl barrels and 225 l small barrels for 14 months followed by refinement in bottle and darkness.



TASTING CHARACTERISTICS AND FOOD MATCH Ruby red color tending to garnet. Intense aroma of small fruits. Mineral, with spicy notes. Elegant and with character, dry and very fresh. It fits perfectly with white and red meat, game and roasts, first dishes with sauce, hard and mature cheese.



ALCOHOLIC CONTENT 14 %

TOTAL DRY EXTRACT 28,40 g/L

TOTAL ACIDITY 4,76 g/L

SERVING TEMPERATURE Serving in ballon at 16°C.



Incanto

VALTELLINA SUPERIORE SASSELLA
D.O.C.G.



VINTAGE 2019

GRAPES Nebbiolo (Chiavennasca).

YELD 60 q.li/ha.

YELD IN WINE Under 70%.

HARVEST PERIOD Second half of October, rigorously by hand.

PRODUCTION AREA Municipality Sondrio – Sant'Anna

ALTITUDE 450-650 m above sea level.

TYPE OF SOIL Sandy loam with abundant skeleton, moderately deep and permeable to water.



VINIFICATION

The pressing is done immediately after the harvest, followed by a classical natural red vinification. Maceration for about 30 days. During fermentation, pumping over and *déstage* are performed to favor liquid contact with the skins and greater extraction of colors and scents.



AGEING

In 25 hl barrels and 225 l small barrels for 14 months followed by refinement in bottle and darkness.



TASTING
CHARACTERISTICS
AND FOOD MATCH

Ruby red color tending to garnet.
Hints of red fruits, spicy and balsamic notes.
Mineral, dry and persistent.
It fits perfectly with white and red meat, game and roasts, first dishes with sauce, oily fish, hard and mature cheese.



ALCOHOLIC CONTENT 13 %

TOTAL DRY EXTRACT 25,50 g/L

TOTAL ACIDITY 5,50 g/l.

SERVING TEMPERATURE Serving in ballon at 16°C.



Cristina Scarpellini

RISERVA
VALTELLINA SUPERIORE VALGELLA
D.O.C.G.



VINTAGE 2019

GRAPES Nebbiolo (Chiavennasca).

YIELD 60 q.li/ha.

YIELD IN WINE Under 70%.

HARVEST PERIOD End of October. Manual harvest.

PRODUCTION AREA Municipality of Teglio – Tresenda, Castelvetro.

ALTITUDE 450-650 m above sea level.

TYPE OF SOIL Sandy loam with abundant skeleton, moderately deep and permeable to water.



VINIFICATION The pressing is done immediately after the harvest; followed by a classical natural red vinification. Maceration for about 30 days. During fermentation, pumping over and *délestage* are performed to favor liquid contact with the skins and greater extraction of colors and scents.



AGEING In 25 hl barrels and 500 l small barrels for 23 months, pre-bottling assembly followed by a long refinement in bottle and darkness.



TASTING CHARACTERISTICS AND FOOD MATCH

Bright garnet red at sight. Intense on the nose where the initial ferrous mineral notes are followed by articulated scents of spices, red fruits in spirit and coffee. In the mouth fine and elegant. It fits perfectly with red and white meats, feathered game in sauce, hard and mature cheese, oily fish.



ALCOHOLIC CONTENT 13 %

TOTAL DRY EXTRACT 25 g/L

TOTAL ACIDITY 4,85 g/L

SERVING TEMPERATURE Serving in ballon at 16°C.



Infinito

SFORZATO DI VALTELLINA
D.O.C.G.



VINTAGE 2018

GRAPES Nebbiolo (Chiavennasca).

YIELD Approximately 60 q.li/ha depending on the best vintages, selection of the best bunches.

YIELD IN WINE Under 50%.

HARVEST PERIOD End of September.
Rigorously manual harvest, in boxes.

PRODUCTION AREA Municipality of Teglio and Villa di Tirano.

ALTITUDE 550-700 m above sea level.

TYPE OF SOIL Sandy loam with abundant skeleton, moderately deep and permeable to water.



VINIFICATION

Drying until the first day of December.

On average, the pressing is done after some days, depending on the vintage, followed by a classical natural red vinification. Maceration on the peels for about 20 days. During the slow fermentation pumping over and punching are performed to boost the contact of the liquid with the peels.

To the benefit of oxygenation, extraction of colors and scents.



AGEING In tonneaux for 12 months, pre-bottling assembly followed by refinement in bottle and darkness.



TASTINGS CHARACTERISTICS AND FOOD MATCH

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 meat, game and aged cheese.



ALCOHOLIC CONTENT 15 %

TOTAL DRY EXTRACT 30,1 g/L

TOTAL ACIDITY 5,56 g/L

SERVING TEMPERATURE Serving in ballon at 16°C.



*"This work represents continuous research to me,
where a doubt is always a question,
where respect, dedication
and attention to detail
are the starting point, always."*

Cristina Scarpellini