

"Essenza" Valtellina Superiore DOCG

AREA: In the terraced property in Teglio, on the slope of the Rhaetian Alps Valtellina.

MANUFACTURER: Tenuta Vinea Scerscé

VINTAGE: /

GRAPE VARIETY: 100% Nebbiolo grapes (Chiavennasca).

ALCOHOL: 13% by vol.

DRY EXTRACT: /

SUGGESTED FOOD: Red meats, ripe cheese, game.

DETAILS: Brilliant ruby, red colour with garnet highlights with an intense aroma of berries and jam with some spicy hints.

Born in steel, followed by aging in oak barrels for 15 months and ages in bottle for at least 6 months.

Serve in ballon at a temperature of 18°C.