ASCESA

SCIALESC SASSELLA RISERVA VALTELLINA SUPERIORE 2021

Scialèsc comes from a single vineyard in the Sassella subzone at around 400 meters in altitude. A Reserve characterized by the softness and silkiness of the tannins, so elegant that they can be appreciated right away.



GRAPES: 100% Nebbiolo
VINEYARDS: Castione Andevenno, located at 400 meters above sea level. We are in the Sassella subzone, south-facing.
HARVEST: Manual in crates
VINIFICATION: Spontaneous fermentation without the use of selected yeasts, followed by a 25-day maceration on the skins.
AGING: Malolactic fermentation in stainless steel, followed by aging in 1 French oak tonneau (3rd passage) for 24 months.
ALCOHOL CONTENT: 13% vol.

- Type of closure: sugarcane expanded polymer
- Number of cases produced per wine : 100 (6 bottle case)
- Bottle dimensions : 316 mm height, 74 mm width
- Case material (wood or cardboard) cardboard
- Dimensions of a case : 160 mm height, 220 mm width, 322 mm long
- Pallet configuration : 120 cm*100 cm , 14 cases per layer, 7 layers

TASTING NOTES:
Nose: Cherry, raspberry, violet
Palate: Softness, the silkiness of mature tannins, elegant acidity that makes the wine enjoyable already now

PAIRINGS:
Red and white meats