



ArPePe

Grumello "Sant'Antonio" Riserva

Appellation: Valtellina Superiore D.O.C.G., Riserva, Grumello

Region: Lombardia

Type: Red, dry

Varietal: 100% Chiavennasca (Nebbiolo)



Grumello is not a village but an area immediately above and east of town of Sondrio. The terraced vineyards rise up as high as 670 meters, a full 365m above the Adda river valley floor. Within the Grumello zone, just east of the Rocca de Pirro vineyard, is the church of *Sant'Antonio a Montagna in Valtellina*. For centuries, this structure has protected the vineyards below it that stretch down the *Risc di Sassina*. This vineyard yields some of the most generous fruit from the Grumello.

Sant'Antonio a Montagna in Valtellina also holds a special place in the hearts of the Pelizzatti Perego family because it was there the current generation's mother and father were married 4 September 1969. In 2009, Isabella and Guido decided to celebrate their parents 40th wedding anniversary by making a single vineyard wine from this parcel.

Tasting Notes

Color: Bright garnet red

Bouquet: Elegant and very complex, with scents of violets and dried red flowers, wild berries in jam, balsamic spices, leather and tobacco.

Taste: Intense, rich and structured but characterized by great elegance, freshness and balance, with vigorous tannins on the long finish.

Alcohol: 13%

Serving Notes: 15/16° C (59/61° F). We recommend you let the wine 'breathe' for 1 or 2 hours before serving in a large Nebbiolo glass.

Food Pairings

Pasta with meat sauce, game dishes, roasted and grilled meat, beef stews, and aged cheeses.

Vinyard Notes

Production Area: Grumello sottozona, municipalities of Sondrio and Montagna in Valtellina.

Elevation: 450 meters above sea level a.s.l.

Exposure: South.

Winemaking Notes

Harvest: Early November

Fermentation: Maceration 68 days in 50hl wooden vats.

Aging: 60 months in 50hl wooden barrels, concrete, bottle.



ArPePe began in 1984 when Arturo Pelizzatti Perego, bolstered by the experience gained in his father's and grandfather's firm, decided to create his own winery and label. His aim was to realize the full potential of the unique Valtellina terroir. To do this he reinstated the oldest regional winemaking traditions and focused on producing long-aging Nebbiolo wines.

Today, Isabella, Emanuele and Guido continue their father's work as the fifth generation of winemakers and growers. In just a few years, thanks to careful technological innovations and the choice of a young and passionate team, Arturo's dream has come true: his rare wines are a true expression of terroir and a major point of reference on the national and international wine scene.