



ArPePe

Il Pettiroso

Appellation: Valtellina Superiore DOP

Region: Lombardia

Type: Dry, red

Grape variety: 100% Chiavennasca (Nebbiolo)

Il pettiroso (the European robin – *Erithacus rubecula*) can be found everywhere in the woods that now look down on the Valtellina. Robins rarely enter the cellar, but one day one did get in and alighted on one of the older wooden barrels. A few days later, while she was tasting the wine from that barrel, Isabella noticed there was a slight leak from one of the acacia staves.

The wine appeared to be ready for bottling, but the barrel unfortunately needed replacing. There wasn't enough wine in that barrel to warrant a whole new label so she and Emanuele chose a few of the most "mature" barrels of that '97 and thus *Il Pettiroso* was born.

Tasting Notes

Color: Bright garnet red

Bouquet: Fine and elegant notes of fresh dark and sour cherries, with notes of herbs, undergrowth and truffles.

Taste: Great harmony in a dry, tart cherry with strong mineral and hints of savory herbs, framed in a long, fresh and spicy finish.

Serving Temperature: 15/16° C (59/61° F). We recommend you let the wine 'breathe' an hour before serving in a large Nebbiolo glass.

Alcohol: 13.5%

Food Pairings

Bresaola della Valtellina, pasta with meat sauce, game dishes, roasted and grilled meat and poultry, beef stews, and young, hard cheeses, especially young Bitto.

Vinyard Notes

Vineyard location: A blend of the central areas of Valtellina.

Elevation: 400/550 meters above sea level a.s.l.

Exposure: South.

Yield: 45 hl / ha.

Winemaking Notes

Harvest: Late October

Fermentation: Maceration for 109 days in 50hl wooden vats.

Aging: 12 months in 50hl wooden barrels, stainless steel, 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.