



## ArPePe

### Inferno “Fiamme Antiche”

**Appellation:** Valtellina Superiore DOCG, Inferno

**Region:** Lombardia

**Type:** Red, dry

**Varietal:** 100% Chiavennasca (Nebbiolo)

**Valtellina Superiore Inferno Fiamme Antiche DOCG** speaks to us of granitic rock heated in the sun, soaring up into the air like a flame, filling our nostrils with its heady fragrance. The secret of this prestigious wine lies in the perfect ripeness of the grapes, made possible thanks to the unique sun exposure of the vineyard and the high temperatures reached. It is made only with Nebbiolo grapes coming from the “burning” terraces which the ArPePe family owns, located on the steep and sunny slopes of the Poggiridenti Municipality.

#### Tasting Notes

**Color:** Intense ruby red

**Bouquet:** Marked and persistent, ripe fruit, dark pepper, cinnamon.

**Taste:** Rich fruitiness, harmonic.

**Alcohol:** 13.5%.

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

#### Food Pairing

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

#### Vinyard Notes

**Production Area:** Inferno zone (Municipality of Poggiridenti).

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

**Exposure:** South.

**Yield:** 45 hl/ha. Winemaking Notes:

#### Winemaking Notes

**Harvest:** Manual, Late October.

**Vinification:** Maceration 104 days in 50hl wooden vats.

**Ageing:** 15 months in 50hl wooden barrels, stainless steel, bottle. **Appellation:** Valtellina Superiore DOCG, Riserva, Sassella (late harvest)

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*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.*