



## ArPePe

### Inferno, "Sesto Canto" Riserva

**Appellation:** Valtellina Superiore D.O.C.G., Riserva, Inferno

**Region:** Lombardia

**Type:** Red, dry

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

Dante's *Sesto Canto* (Sixth Canto) describes the punishments inflicted on gluttons. The landscape is flailed by eternal rain and Cerberus barks horribly, baring his teeth, but Virgil silences him by filling his mouth with earth.

Here we are in the third circle, just as our vineyard, 450 metres above sea level, is on the third curve of the road known as the "Inferno Circuit". A circuit that saw Arturo many times racing, in the Valtellina Cup Rally. This was his other great passion and it inspired him to dream of an Inferno Riserva that would celebrate the power, the roaring sound and the discordant growl of a harsh land that leaves one speechless. In 2009 we decided that the time had come to make his dream come true: Valtellina Superiore Inferno Riserva Sesto Canto D.O.C.G.

#### Tasting Notes

**Color:** Intense and bright madder red.

**Bouquet:** Delicate red fruit and wild rose light notes of ash and stone.

**Taste:** Complex, rich, intense, dry and slightly tannic.

**Alcohol:** 13%.

**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 hard cheeses, especially 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, in early November.

**Vinification:** Maceration 86 days in 50hl wooden vats.

**Aging:** 34 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.*