



ArPePe

Sassella "Rocce Rosse" Riserva

Appellation: Valtellina Superiore D.O.C.G., Sassella

Region: Lombardia

Type: Red, dry

Varietal: 100% Chiavennasca (Nebbiolo)

Sassella Rocce Rosse Riserva draws its flavor, like the roots of its vines, from the challenging granite soils in the heart of Sassella. Showing the elegance and sincerity of a gentle breeze rising up from Lake Como which brings freshness up the valley. It is the most faithful and elegant expression of Sassella. Alive and fresh, it caresses the palate with a symphony of harmoniously balanced flavors.

Tasting Notes

Color: Garnet red with orange reflections.

Bouquet: Thin, ethereal, cherry and plum in alcohol, hazelnut, nutmeg, clove, and tobacco.

Taste: Dry, slightly tannic, austere, velvety, elegant, fresh and well-balanced.

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

Alcohol: 13%

Food Pairing

Bresaola della Valtellina, pasta with meat sauce, game dishes, roasted and grilled meat and poultry, it's a winning pair with rich fish dishes, beef stews, and young, hard cheeses, especially young Bitto.

Vineyard Notes

Production Area: Sassella sottozona, municipality of Sondrio in Valtellina.

Elevation: 400/600 meters above sea level a.s.l.

Exposure: South?East.

Winemaking Notes

Harvest: Early November.

Vinification: Traditional with maceration of the pressed fruit.

Fermentation: Maceration for 69 days in 50hl wooden vats.

Ageing: 39 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.