



## ArPePe

### Sassella "Ultimi Raggi" Riserva

**Appellation:** Valtellina Superiore D.O.C.G., Riserva, Sassella (late harvest)

**Region:** Lombardia

**Type:** Red, dry

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

*Sassella Ultimi Raggi Riserva* gets its character from slightly drying the grapes on the vine, up to 600 meters above sea level, at the highest point of Sassella, in the zone called "Ere."

**The right time:** Just before the snow comes, between the middle and end of November, the grapes are picked, gently crushed and pressed in a wooden vat. At the first racking, it is completely dry and acidity levels are quite pronounced. The super-ripeness mitigates the nervous tannins of Valtellina Superiore Sassella Riserva Ultimi Raggi D.O.C.G. and ageing in large barrels smooths-out its rich texture. The sweetness of the ripe fruit thus lingers in the fragrance, without any cloying softness on the palate.

#### Tasting Notes

**Color:** Intense ruby red.

**Bouquet:** Marked and persistent, fruity, strawberry, raspberry, cherry and sweet spices.

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

**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

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

#### Vinyard Notes

**Production Area:** Sassella sottozona, municipality of Sondrio.

**Elevation:** 600 meters above sea level a.s.l.

**Exposure:** South/West.

#### Winemaking Notes

**Harvest:** Manual, mid-November.

**Vinification:** Maceration 58 days in 50hl wooden vats.

**Aging:** 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.*