



ArPePe

Sassella "Stella Retica"

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

Region: Lombardia

Type: Red, dry

Varietal: 100% Chiavennasca (Nebbiolo)

Sassella Stella Retica brings the excitement of an incorruptible youth that time cannot diminish. Long aging adds complexity without changing the freshness.

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

Alcohol: 13.5%

Food Pairing

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

Vineyard Notes

Production Area: Sassella sottozona, municipality of Sondrio

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

Exposure: South.

Yield: 45 hl / ha.

Winemaking Notes

Harvest: Late October

Fermentation: Maceration for 102 days in 50hl wooden vats.

Aging: 15 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.