



ArPePe

Rosso di Valtellina

Appellation: Rosso di Valtellina DOC

Region: Lombardia

Type: Red, dry

Varietal: 100% Chiavennasca (Nebbiolo)

Made with only Nebbiolo grapes, thanks to its intriguing simplicity and easy drinkability, this is the perfect wine for every day, while standing up to even the most important occasions.

Tasting Notes

Color: Star-bright garnet.

Aromas: Intense wild berry, fresh strawberry, rose, cherry and cranberry.

Flavor: Fresh red fruit, rich, persistent, and balanced.

Alcohol: 13.0%

Serving Note: 15° C (54-57° F), serve in a large glass.

Food Pairing

It pairs well with all regional cuisine from Valtellina. Mushroom and truffle dishes, any meat dishes cooked any style, pasta with brown sauces, game, and aged cheeses.

Vineyard Notes

Production Area: Grumello and Sassella zones, municipalities of Sondrio and Montagna in Valtellina

Vineyards: Vineyard with native grass.

Exposure: South/East.

Altitude: 350/600 m.

Winemaking Notes

Harvest: Manual, second week of October.

Vinification: Maceration 69 days in 50HL wooden vats.

Aging: Six-Nine months in large 50hl barrels, concrete, at least three months in 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.