VINITY
WINE COMPANY

ARPEPE
Grumello Riserva "Buon Consiglio"



Overview

- 100% Chiavennasca (Nebbiolo) from the Buon Consiglio vineyard in the Grumello cru, on steep, south-facing dry-stone terraces at 350–400 m in the Rhaetian Alps near the Swiss border. The site sits just above the estate's historic cellars and takes its name from a roadside shrine to the Madonna del Buon Consiglio. A Riserva is bottled only in exceptional vintages. The grapes undergo an extended maceration of about 48 days in 50 hL wooden vats, and the wine ages for years in large casks and stainless steel before release, with no small new oak.

Appellation: Valtellina Superiore Riserva DOCG, Grumello

Type: Red wine

Varietal: 100% Chiavennasca (Nebbiolo)

Winemaking and Vineyard Notes

Production Area: Grumello sottozona, municipalities of Sondrio and Montagna in Valtellina.
Elevation: 350/400 meters above sea level a.s.l.
Exposure: South.
Harvest: Late-October.
Vinification: Traditional with maceration of the pressed fruit.
Fermentation: Maceration for 83 days in 50hl wooden vats.
Aging: 39 months in 50hl wooden barrels, concrete, bottle.

Tasting Notes

Color: Ruby red with coral nuances.

Bouquet: Intense, raspberry and rose.

Palate: Velvety, harmonic, dry and slightly tannic with intense flavors, with floral notes.

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

Braised game, risotto, meat sauces, truffle dishes, and aged cheeses such as the local Bitto.



In the terraced heart of Valtellina, **ARPEPE** has become the reference point for Alpine Nebbiolo. Named for the initials of Arturo Pelizzatti Perego and re-established in 1984, the family estate is now guided by its fifth generation from historic cellars in Grumello. Here, Chiavennasca grows on steep, sun-drenched stone terraces carved into the Rhaetian Alps. The Pelizzatti Peregos work by tradition and patience: lengthy macerations, large casks and years of aging before release. The results are pale, fragrant, finely etched reds, crowned by single-vineyard Riservas from Grumello, Sassella and Inferno made only in great vintages.

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