VINITY
WINE COMPANY

ARPEPE
Valtellina Superiore "Il Pettirosso"



Overview

- Il Pettirosso brings together 100% Chiavennasca (Nebbiolo) from 50- to 100-year-old vines on our south-facing granite terraces at 400–550 m, selected from our finest Alpine crus. A long maceration, a year in large untoasted casks and two years' rest in bottle reveal red rose, ripe cherry, pine forest, wet flint and alpine herbs, with bright, tangy energy.

Appellation: Valtellina Superiore DOCG

Type: Red wine

Varietal: 100% Chiavennasca (Nebbiolo)

Winemaking and Vineyard Notes

Vineyard location: Steep dry-stone terraces of the Rhaetian Alps above Sondrio.
Elevation: 400/550 meters above sea level a.s.l.
Soil: Granitic soils.
Exposure: South.
Yield: 45 hl / ha.
Harvest: Late October
Fermentation: Maceration for 109 days in 50 hl wooden vats.
Aging: 12 months in 50 hl wooden barrels, stainless steel, bottle.



Tasting Notes

Color: Bright garnet red

Bouquet: Fine and elegant notes of fresh dark and sour cherries, with notes of herbs, undergrowth and truffles.

Palate: Great harmony in a dry, tart cherry with strong mineral and hints of savory herbs, framed in a long, fresh and spicy finish.

Serving Temperature: 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 young 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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