VINITY
WINE COMPANY

ARPEPE
Sassella Riserva "Nuova Regina"



Overview

- Nuova Regina is a historic Sassella cru beside ARPEPE's Rocce Rosse parcel, where there's more rock than soil. Glacier-carved gneiss and dry-stone terraces at 450–550 m face the southern sun, and here the Pelizzatti Perego family tend its greatest collection of old vines, many over 50 years old. 100% Chiavennasca (Nebbiolo), bottled only in the finest vintages. A long maceration and about three years in large casks and concrete, then patient rest in bottle, reveal wild berries, blood orange, rose, mint, star anise and a salty, stony vein, carried by silky tannins and racy acidity.

Appellation: Valtellina Superiore DOCG

Type: Red wine

Varietal: 100% Chiavennasca (Nebbiolo)



Winemaking and Vineyard Notes

Production Area: Vigna Regina Cru into Sassella zone, municipality of Sondrio.
Elevation: 450/550 meters above sea level a.s.l.
Exposure: South/East.
Soil: Friable metamorphic rock (gneiss) shaped by glaciers; more rock than soil.
Yield: 40 hl / ha.
Harvest: End-of-October, beginning of November.
Vinification: Traditional with maceration of the pressed fruit.
Fermentation: 67 days in wooden vats 50hl.
Aging: 39 months in 50hl wooden barrels, concrete, bottle.

Tasting Notes

Color: Ruby red tending to garnet reflections.

Bouquet: Thin, ethereal, with notes of mint, herbs, ripe red fruit, sweet spices and balsamics and hints of of leather and tobacco.

Palate: Deep, silky and persistent confirmation of the nose.

Alcohol: 13%.

Serving Notes: Serve at 15-16° C (59-61° F). We recommend you decant the wine and let it 'breathe' at least two hours before serving in a large Nebbiolo glass.

Food Pairing

Risotto with meat sauce, red-meat stews, pasta with Bolognese, roasted and grilled meat, white-meat stews, game and hard, aged cheeses.

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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