VINITY
WINE COMPANY

ARPEPE
Sassella Riserva "Rocce Rosse"



Overview

- In 1984, Arturo Pelizzatti Perego stubbornly set out to make a great Riserva in the very heart of Sassella. Six years later, he and his wife Giovanna named it for the vineyard's red, iron-rich rocks: Rocce Rosse. This is our flagship. It's 100% Chiavennasca (Nebbiolo) from old vines rooted in schist and granite on steep terraces at 400–500 m, warmed by the Alpine sun and cooled by breezes from Lake Como. It's made only in great vintages, with a long maceration, about three years in large casks and years of rest in bottle. Expect red cherry, blood orange, rose, spice and iron, intense yet weightless

Appellation: Valtellina Superiore DOCG

Type: Red, dry

Varietal: 100% Chiavennasca (Nebbiolo)

Winemaking and Vineyard Notes

Production Area: Rocce rosse; four hectares in the heart of Sassella.
Elevation: 400/500 meters above sea level a.s.l.
Exposure: South/East.
Soil: Iron-rich schist and granite with red rock outcrops.
Harvest: Early November.
Vinification: Traditional with maceration of the pressed fruit.
Fermentation: Maceration for 69 days in 50hl wooden vats.
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

Braised beef and game, venison, truffle or mushroom dishes and aged 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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