VINITY
WINE COMPANY

ARPEPE
Inferno Riserva "Fiamme Antiche"



Overview

- Meet Alpine Nebbiolo at its most cheerful. Known here as Chiavennasca, it grows on 50- to 100-year-old vines on the lower terraces of our Sassella and Grumello vineyards, 350–400 m up the sunny side of the Alps, where every vine is tended by hand. A remarkably long maceration of more than 100 days, followed by a short rest in large untoasted casks, brings crushed red berries, rose, mountain pine, white pepper and a stony, mineral snap, all on a silky, mid-weight frame.

Appellation: Valtellina Superiore Riserva DOCG, Grumello

Type: Red wine

Varietal: 100% Chiavennasca (Nebbiolo)

Winemaking and Vineyard Notes

Production Area: Grumello and Sassella zones, municipalites of Sondrio and Montagna in Valtellina.
Vineyards: Vineyard with native grass.
Exposure: South/East.
Altitude: 350/600 m.

Tasting Notes

Color: Star-bright garnet.

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

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

Alcohol: 13%.

Serving Temperature: 15–17 °C (59–63 °F); a brief decant helps young vintages

Food Pairing

Salumi and bresaola, pizzoccheri, risotto, roast chicken, mountain 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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