VINITY
WINE COMPANY

ARPEPE
Sassella "Stella Retica"



Overview

- Our “star of the Rhaetian Alps” is named for the mountainside where Sassella lies, and for the edelweiss, the stella alpina, that we hunted for as children on long mountain walks. It’s 100% Chiavennasca (Nebbiolo) from 50- to 100-year-old vines in our three great Sassella vineyards, Rocce Rosse, Nuova Regina and Ultimi Raggi. The vines grow on dizzying south-facing terraces of granite and hand-built stone walls at 400–500 m. A maceration of over 100 days and patient aging in large untoasted casks reveal wild berries, blood orange, violet, alpine herbs and crushed flint, with fine tannins and a long, stony finish.

Appellation: Valtellina Superiore DOCG

Type: Red wine

Varietal: 100% Chiavennasca (Nebbiolo)



Winemaking and Vineyard Notes

Production Area: Rocce Rosse, Nuova Regina and Ultimi Raggi, in Sassella on the north bank of the Adda River
Elevation: 400/600 meters above sea level a.s.l.
Exposure: South.
Soil: Sandy loam over hard, fractured granite; red, rocky ground.
Yield: 45 hl / ha.
Harvest: Manual, Late October
Vinification: Maceration 102 days in 50 HL wooden vats.
Aging: 15 months in 50hl wooden barrels, concrete, 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.

5950 Doyle Street Ste. #4 | Emeryville, CA 94608 | 510-601-6010 | orders@vinitywinecompany.com

© 2026 Vinity Wine Company. All rights reserved.