

Arpepe Rocca De Piro, Grumello, Valt Sup

THE FACTS

COUNTRY: Italy
REGION: Lombardy
APPELLATION: Grumello
ALCOHOL BY VOLUME: 0.0%
AGING: 2yrs in oak, 6mo in btl

THE STORY

In 1984, Arturo Pelizzatti Perego, bolstered by the experience gained in his father's and grandfather's firm, decided to create ARPEPE. His aim was to realize the full potential of the unique Valtellina terroir with all the pride and determination required for such an ambitious goal. To do so, Arturo started producing long-aging Nebbiolo wines according to the rules of the oldest traditions. Today, Isabella, Emanuele and Guido continue their father's work as the fifth generation of winemakers and growers. In just a few years, thanks to careful technological innovations and the choice of a young and passionate team, Arturo's dream has come true: his rare wines are once again a major point of reference on the national and international wine scene.

THE ADJECTIVES

OVERALL: Subtle & Elegant
AROMAS / FLAVORS: New leather, Alpine herb, and wild berry

THE SELLING POINTS

PAIRINGS: Perfect with Pizza, Polenta, Tomato-based dishes

