

Arpepe Nuova Regina Sassella Riserva

THE FACTS

COUNTRY: Italy

REGION: Lombardy

APPELLATION: Sassella

CEPAGE: 100% Nebbiolo

WINEMAKING: 450-550 meters elevation

South/southeastern exposure. Maceration for 67 days in 50-hectoliter wooden vats.

AGING: 39 months in cask, 3 in bottle

ANNUAL PRODUCTION: 500 Cases

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 SELLING POINTS

AWARDS: 95pts Falstaff 2025

