

Arpepe Il Pettiroso Valtelina Superiore DOCG

THE FACTS

COUNTRY: Italy

REGION: Lombardy

APPELLATION: Valtellina

AGING: 24 Months in bottle

ANNUAL PRODUCTION: 2,000 Cases annually

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: Tangy and bright

AROMAS / FLAVORS: Red rose, pine forest, wet flint, Alpine herb, Marasca cherry, clove & hazelnut.

MOUTHFEEL: Vibrant and savory

THE SELLING POINTS

Woman-made wine: 5th generation Isabella Pelizzatti Perego

PAIRINGS: Tomato dishes, house-made pasta, or beef tenderloin

