

ArPePe

ROSSO DI VALTELLINA DOC

Made with only Nebbiolo grapes, thanks to its intriguing simplicity and easy drinkability, this is the perfect wine for every day, while standing up to even the most important occasions. Transparent garnet red, it surprises us with its gentle floral notes, which lead to a fresh, fruity and harmonious taste. Delightful and joyous, it's easy to match with food but is perfect with all traditional cuisine from Valtellina. To be served in large glasses at 12-14°C.

Vintage: 2013

Classification: Rosso di Valtellina D.O.C.
Production area: Grumello and Sassella zone, Municipalities of Sondrio and Montagna in Valtellina.
Grape variety: Nebbiolo (Chiavennasca) 100%.
Vinification: traditional with maceration of the pressed.
Maturation: stainless steel, 3 months in oak wood barrels (50 Hl), at least 3 months in bottle.
Organoleptic characteristics:
Colour: ruby red.
Bouquet: intense, fruit of the forest.
Taste: fresh and fruity, harmonic.
Grapes : Nebbiolo (100.00%)

LOMBARDIA

Lombardia (Lombardy) is a region situated in the north central of Italy. In the lowland the winters are frigid and the summers sultry. During autumn and winter there are dense and persistent fogs. In the hills the fogs are less frequent as well as the warm summers. In the mountain instead the climate is very rigid and milder on the lakes of prealps. The region is known particularly for its sparkling wines made in the Franciacorta and Oltrepò Pavese areas. Lombardy also produces still red, white and rosé wines made from a variety of local and international grapes including Nebbiolo wines in the Valtellina region, Trebbiano di Lugana white wines produced with the Chiaretto style rosé along the shores of Lake Garda.;



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