

ArPePe

SASSELLA STELLA RETICA DOCG

This Riserva offers the excitement of an incorruptible youth that time cannot diminish. Long aging adds complexity without changing the typical freshness. Immediately fulfilling to the nose with an elegant bouquet of roses, cherry and cranberry, its garnet colour - of rare brightness - captures you immediately. But it's the fresh taste, rich and persistent, which conquers the enthusiast from the very first sip. Thanks to its versatile young character it can pair well with all regional cuisine from Lombardy. To be served in large glasses at 15°C.

Vintage: 2011

Classification: Valtellina Superiore D.O.C.G. Sassella.
Production area: Sassella zone, Municipality of Sondrio.
Grape variety: Nebbiolo (Chiavennasca) 100%.
Vinification: traditional with maceration of the pressed.
Maturation: stainless steel, 2 years in oak wood barrels (50 Hl), at least 6 months in bottle.
Organoleptic characteristics:
Colour: ruby red.
Bouquet: intense, strawberry.
Taste: fresh and fruity, marked and persistent.
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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