

ArPePe

SASSELLA ROCCE ROSSE DOCG

This precious fruit comes from the unparalleled experience of five generations of wine growers and makers. It is the most faithful and elegant expression of the heart of Sassella.
Alive and fresh, it caresses the palate with a symphony of harmoniously balanced flavours.
Perfect with red meat and game, it's a winning pair with rich fish dishes.
To be served in large glasses at 15°C.

Vintage: 2005

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, 3-4 years in chestnut wood barrels (40 Hl), at least 1 year in bottle.
Organoleptic characteristics:
Colour: garnet red with orange reflexes.
Bouquet: thin, ethereal, cherry and plum in alcohol, hazelnut, nutmeg, clove, tobacco.
Taste: dry, slightly tannic, austere, velvety, elegant, fresh and well-balanced.
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.;



ELLERMANN TRADING LIMITED
http://www.ellermann.hk info@ellermann.hk Tel +852 3187 7488 Fax +852 3421 2262
603 Shun Kwong Commercial Building, 8 Des Voeux Road West, Sheung Wan, Hong Kong