



ArPePe

SASSELLA ULTIMI RAGGI DOCG

The slight over-ripening of the grapes originating from the highest terraces of Sassella, at an altitude of 600 m (2.000 feet), give this wine an important structure and alcohol content, without compromising its drinkability or the elegance that distinguishes the ARPEPE hallmark.

The technique of drying on the plant has always been known to the Valtellina winegrowers, so much so that, once, the wines produced in this way were known as "sfursat". Naturally, the health of the impeccable grapes and the high elevations are the fundamental prerequisites.

An ideal match with game and mature cheeses.

Vintage: 2007

Classification: Valtellina Superiore D.O.C.G. Sassella (Late Harvest).

Production area: Sassella zone, Municipality of Sondrio.

Grape variety: Nebbiolo (Chiavennasca) 100%

Vinification: traditional with maceration of the pressed.

Maturation: stainless steel, 6 months in tonneaux and at least 6 months in bottle.

Organoleptic characteristics:

Colour: intense ruby red.

Bouquet: marked and persistent, fruity, strawberry, raspberry, cherry and sweet spices.

Taste: complex, intense, dry and slightly tannic.

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 Charetto style rosé along the shores of Lake Garda.;

