

# TUTTO



## ARPEPE

Valtellina, Lombardia

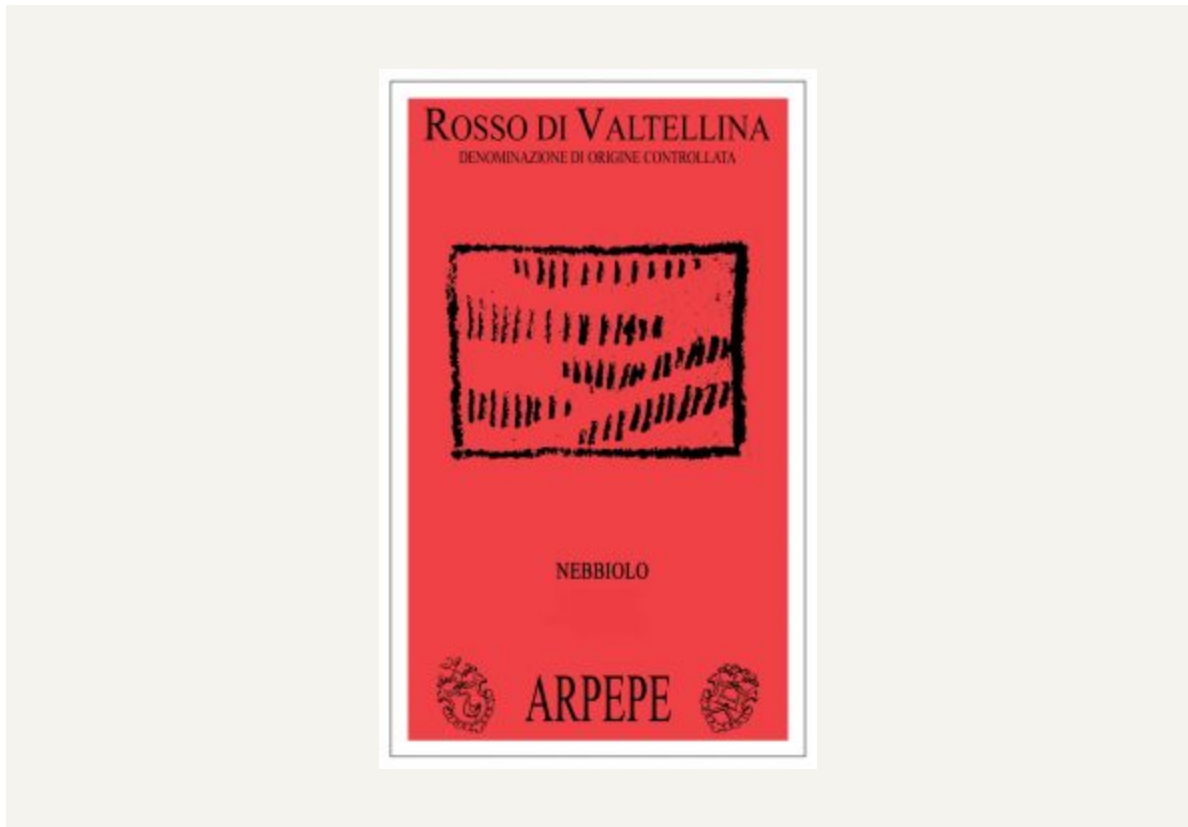
The Perego family has been growing grapes on the granite terraces of Valtellina since 1860.

They work only with Nebbiolo, or Chiavennasca as it is called in these parts, growing the grapes up to seven hundred metres above sea level on sheer, south-facing, sunlit vines that dig straight into rock. The vines are so far north into the alps they are practically in Switzerland and the resulting fruit is intensely mineral.

Production is very much of the old-school and labour is intense, the hills making it very difficult to reach the fruit at all. Everything across their thirteen hectares of vines is done by hand and in the cantina the family exercises a soft touch with famous patience. Favouring long, gentle macerations, the wines are left to rest in large, old chestnut casks until they are deemed ready for release.

The transparency of the grape, the singular landscape and the Peregos' gentle hand in the cantina make for wines that are up there with Italy's greats.

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ROSSO DI VALTELLINA  
*2020*

As always a wine that over delivers in every way. From vines more than fifty years old planted over granite, fruit is sourced from the lower parts of their parcels across the various crus at around 350-400 metres above sea level. The grapes undergo a long, gentle maceration of two months in tini, before being pressed off to big old chestnut casks for a short rest. Fruit forward, pretty and perfumed, this is a perfect introduction to the kind of lithe, delicate Nebbiolo this family does so well.