

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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SASSELLA RISERVA NUOVA REGINA
2016

From the most rocky of their vineyards in the Sassella cru, the vines here dig right into the granite below, producing the most lean and delicate of all of their wines. This spent thirty days macerating in tini before four years of rest in old chestnut casks. Lithe, delicate and almost weightless on the palate, there is an incredible elegance and tightrope balance to the mature red fruits, stony minerality and refreshing herbs.