

# 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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INFERNO RISERVA SESTO CANTO  
*2018*

From a parcel of old vines that sits in one of the highest parts of Inferno at some 450 metres above sea level. As the name suggests, this site is perhaps the most dramatic of those the family tend, planted on the steepest of slopes that are a little more exposed. After three months of maceration on the skins and four years' rest in chestnut casks, time has rendered an intense, complex wine of subtle power and real poise.