



AR.PE.PE

Rosso Valtellina



Varietal: 100% Nebbiolo (Chiavennasca)

Soil: Clay, Loam, sand & Gravel.

Elevation: 350 /400m ASL

Dry Extract: gr / liter

Appellation: Rosso di Valtellina DOC

Alcohol %: 13

Practice:

Acidity: gr / liter

Production: 2500 cs

Tasting Notes: Delicate scents of wild berry, star anise and alpine herb float out of the glass. On the polished palate, supple tannins lightly support juicy Marasca cherry, strawberry preserve and clove. A mineral note wraps up the finish.

Vinification: Spontaneous fermentation. 110 days of maceration on the skins.

Aging: Aging 6-12 months in 50HL casks, chestnut, Slavonian or French, but all coopered by steam without toast.

Food Pairing : Mushroom Pizza. Pasta. Risotto. Truffle. Game. Rabbit. Wild Boar. Mature Cheese. Grana Padano. Parmigiano Reggiano. Pecorino Vecchio. Risotto alla Milanese. Pizzoccheri (Alpine Fresh Tagliatelle).

Accolades



2209 W 1st Street Suite 111 Tempe AZ 85281
p. 480 557 8466 f. 480 557 0556

www.classicowines.com