



# AR.PE.PE

## Valtellina Superiore “Grumello Rocca de Piro”



**Varietal:** 100% Nebbiolo (Chiavennasca)

**Soil:** Very sandy with fragmented rocks and high acidity.

**Elevation:** 350 /500m ASL

**Acidity:** gr / liter

**Dry Extract:** gr / liter

**Production:** 2500 cs

**Appellation:** Valtellina Superiore DOCG

**Alcohol %:** 13



**Tasting Notes:** Initially shy, the subtle nose eventually reveals new leather, Alpine herb and wild berry. The savory palate has an understated elegance, offering Marasca cherry, pomegranate and graphite alongside refined tannins. Drink through 2027.

**Vinification:** Spontaneous fermentation. 115 days of maceration on the skins.

**Aging:** 18 months in 50HL casks, chestnut, Slavonian or French, Cement and then Bottle.

**Food Pairing :** Mushroom Pizza. Pasta. Risotto. Truffle. Game. Rabbit. Wild Boar. Mature Cheese.

Accolades

93 pts R. Parker

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

[www.classicowines.com](http://www.classicowines.com)