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Fine Wines & Spirits
-est. 2002 -



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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

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