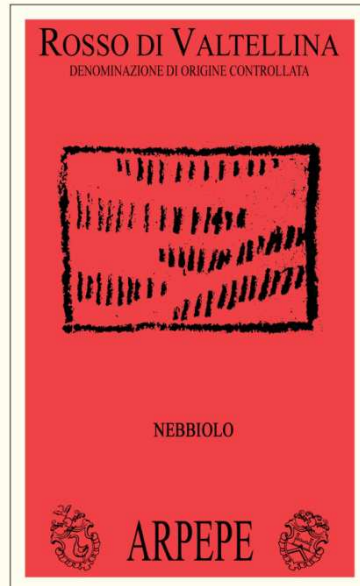


ARPEPE



ROSSO DI VALTELLINA 2015

Grape Variety: Chiavennasca (Nebbiolo) 100%

Vineyard with grass – South/East Exposure - Altitude 350/400 m

Harvest: October 12th – Yield 50 hl / ha

Maceration: 100 days in wooden vats 50 hl

Ageing: 9 months in big barrels 50 HL, concrete, bottle

Bottles produced: 48.830 (0,75 l) – 2.250 (1,50 l)

L16 271 released from March 2017

Alcohol: 12,5% vol

Serve at 15°C in a Nebbiolo glass