



Join us for an

## Ar. Pe. Pe. Wine Dinner

with host Isabella Perego

*This wine comes to us from the rocky terrain of Valtellina in Lombardy, near Italy's border with Switzerland. Gaining insights from a winemaking history that extends back 5 generations, the Ar.Pe.Pe. winery has mastered the nebbiolo grape, and they have the restraint to release the wines when they are ready to drink, which truly allows us to capture the magic of perfectly-aged, Valtellina wine. The vines grow on terrace like-steps; vineyard machinery is out-of-the-question, and it's difficult for even a well-biked person to navigate these vineyards. Isabella Perego makes wine with her brothers. On May 6<sup>th</sup>, she joins us from the winery to take us through a tasting of her family's thought-provoking and insightful wines....*

Fleurie Restaurant

Wednesday May 6<sup>th</sup>

6:30pm

\$120/pp ~ includes food & wine

RSVP 434.971.7800 or fleurieevents@gmail.com

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### *Canapes*

ArPePe Rosso Valtellina DOC 2012

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### *Braised Highland County Lamb Ragu, Fresh Gnocchi*

ArPePe Stella Retica Sassella DOCG 2006

ArPePe Rocca de Piro Grumello DOCG 2006

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### *Grass-Fed Wolf Creek Farm Steak,*

### *Spring Vegetables, Bordelaise*

ArPePe B.Consiglio Grumello DOCG 2005

ArPePe Vigna Regina Sassella DOCG 2005

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### *Greens from the Chef's Garden*

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### *Fromage*

ArPePe Rocce Rosse Sassella DOCG 2001

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~A vegetarian menu is available on request,  
please let us know when you make your reservation~



THE WINE GUILD  
of CHARLOTTESVILLE