

L'Arco Vini

~ Merum ad Lapidem Arcum ~

LOCATION:

Italy > Veneto > Negrar

VARIETY:

80% Garganega, 20% Trebbiano di Soave aka Castelli Romani

WINEMAKER:

Luca Fedrigo



SCIENCE

ABV: 14.5%

SUGARS: 85 g/l

Passito Bianco

EXPERIENCE

NAME: Passito describes wines that are made using the appassimento “drying” method in Italy, developed by the ancient Greeks. Basically, you make wine from raisins creating a textured and rich wine with higher sugar levels.

CHARACTER: Passito describes a wine that was made using the appassimento “drying” method in Italy. Fermented raisins offer complex aromas of pecan pie, cinnamon, cardamom, fig, toasted nuts, and compote. A sweet dessert wine marked by developed layers and texture with a lingering nutty finish. The perfect end to an evening and a tribute to the classic character of the Veneto.

ENJOY WITH: Almond cookies, pie, cream basted desserts like creme brûlée, creamy cheeses, or aged cheeses, and blues like Gorgonzola.

BEST RESULTS: Serve at a temperature between 50-56° F and allow some time for the wine to open.

EXPRESSION

FERMENTATION & EXTRACTION: Grapes are laid out to dry for 100 days. Fermentation occurs very slowly in a 500-liter barrel with native yeast after a gentle crush.

ELEVAGE: The wine is then aged for 48 months in 500-liter, used tonneau barrel.

FINING & FILTERING: No fining with a delicate filtering to remove yeast, vegan.

SULFUR: Minimal sulfur is added during fermentation and aging, no additional sulfur is added at bottling.

SOURCE

FARMING: Practicing organic, Luca attends to every step of the farming without chemicals, with natural grasses and minimal soil disturbance.

LAND: In the Classico zone around the villages of Negrar, on gravel and moraine soils from an ancient riverbed, between 650-800 feet a.s.l.

VINE: From just 2 rows of white grapes in the original family vineyard in the Classico zone, trained in the traditional pergola system, Luca only replants single vines when they die. The vines were planted in the 1960s by Luca's father.

HARVEST AND PRODUCTION: Hand-harvested fruit from estate-owned vineyards. 1 barrel, producing about 1,000 bottles. This is the first vintage offered, normally just for the family.

