

L'Arco Vini

~ Merum ad Lapidem Arcum ~

LOCATION:

Italy > Veneto
> Valpolicella Classico
Superiore DOC

VARIETY:

60% Corvina and Corvinone,
30% Rondinella, 10% Molinara

WINEMAKER:

Luca Fedrigo



SCIENCE

ABV: 14.8%

SUGARS: 6 g/L

TOTAL SO₂: 40-50 ppm

TOTAL ACIDITY: 5.7 g/L

L'Arco Valpolicella Ripasso Classico Superiore

EXPERIENCE

NAME: Valpolicella is Latin for “The Valley of Many Cellars” and Ripasso refers to the replassing of juice over dried grape skins.

CHARACTER: Combining complex fruit flavors of both dried and fresh fruit; wild raspberry, plum, prune, and dried apricot. The palate is giving and lush with a fine weight that brings cigar box, black pepper, and cinnamon spice notes. It has a surprising amount of depth and structure in a very approachable frame.

ENJOY WITH: This is a versatile food wine for pastas like mushroom risotto, cacio e pepe, or pork ragu. Great with pork, red meats, or Asian flavors like teriyaki or Korean BBQ.

BEST RESULTS: Serve at 60-65° F, decant for up to an hour.

EXPRESSION

FERMENTATION & EXTRACTION: Fermented in tank with native yeast. 3-4 months after harvest, the fresh juice sees a short, secondary fermentation with the dried and pressed amarone grape skins, raising alcohol 0.5%.

ELEVAGE: After settling in tank for 6 months, the wine spends more than 20 months in large traditional Slavonian oak (2000-5000 L).

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

LAND: In the Classico zone around the villages of Negrar and San Pietro in Cariano, on gravel and moraine soils of ancient riverbed between 600-800 feet a.s.l.

VINE: With two vineyards in the Classico zone, trained in the traditional pergola system, Luca only replants single vines when they die. The majority of the vines were planted in the 1960s.

HARVEST AND PRODUCTION: Hand-harvested fruit from estate owned vineyards. 850 cases produced.

