

L'Arco Vini
~ Merum ad Lapidem Arcum ~

Amarone Classico

Valpolicella DOCG



Italy > Veneto >
Valpolicella Classico DOCG > Negrar

Variety

55% Corvina and Corvinone,
35% Rondinella, 10% Molinara



Terroir

Mixed, gravely riverbed and moraine
soils. Sustainable farming.



Winemaking

Winemaker: Luca Fedrigo

Grapes are laid out to dry for 100
days. Fermentation occurs in
stainless steel tanks and the wine is
then aged for 48 months in 1000L
Slovenian oak barrels.



Production

400 cases

Produced: 98/99/01/03/05/07/09/11



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The grape varieties in this treasure from L'Arco ring lyrical when spoken from winemaker Luca Fedrigo's mouth: "Corvina, Rondinella, Molinara." These grapes are the backbone of Veneto red wine production and in the hands of Fedrigo's masterful blending skills create a wine that exudes strength, unwavering character and unrelenting beauty.

Anticipate some smokiness. Aromatics tend toward violets and dark plum – and on the palate and complementary smorgasbord of chocolate-covered cherries, savory herb notes and deep, dark baked berries. Exquisite tannins, lingering finish.

VARIETAL NOTES

Corvina: A grape that is mainly grown in the Veneto region of Italy. It has very thick skin and is known for having high acidity, low tannins and notes of sour cherry and bitter almond.

Corvinone: Believed to be a subvariety of Corvina. It has a lower alcohol content and slightly lighter color than Corvina, but is more aromatic.

Rondinella: Produces high yields and has thick skin which makes it resistant to disease and excellent for drying out.

Molinara: A light bodied grape commonly used to add acidity to red blends. It is highly susceptible to oxidation, which has caused its production to drastically decline.

FOOD PAIRING

A friend to tangy cheeses like Gorgonzola and slightly salty and earth Parmigianino Reggiano. Preserve the wine's flavorful nuances by choosing meat courses that are more about clean flavors and less about fat: Filet mignon, lamb Osso Bucco, or well-seared duck breast. Sauce meats with complementary flavors of cherry, plums, and Port. Tortellini with Bolognese (Beef, or beef and pork) is a classic Veneto pairing.



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Personally selected, hand-harvested wines
from the best family vineyards.



Arco di Giove



Estate owned by:
Luca Fedrigo

Winemaker:
Luca Fedrigo

Year Founded:
1998



Farming and Land:

Mixed, gravely riverbed and moraine soils.
Organically farmed 42 acres.



Production in most recent year (cases):

Rosso del Veronese: 1400
Ripasso: 850
Pario: 400
Rubeo: 375
Pietrus: 400
Amarone: 400
Reciotto: 80



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Not many 17-year-olds would have the foresight to seize a career building opportunity to work side-by-side with a master craftsman. For wine drinkers with a passion for wines of the Veneto, it is fortunate that winemaker Luca Fedrigo possessed that vision.

L'Arco is the result of that life-changing decision.

To fully appreciate Luca's story, you must first get to know legendary Amarone maker Giuseppe Quintarelli, who offered Luca an apprenticeship that ultimately evolved into more of a father and son relationship.

For Luca, a fiery and passionate Ducati racer and madly in love with Quintarelli's grand-daughter, the position meant Luca must learn patience, passion for the wine and embrace what some would consider Quintarelli's eccentric style of winemaking. True to Shakespeare's "Romeo and Juliet," Luca was raised very differently than the agrarian lifestyle of the Quintarelli clan. As Luca began helping in the family vegetable garden, trust began to develop between the two men. Quintarelli was seeking a successor true to his personal winemaking philosophy. Quintarelli saw Luca as pure, a blank slate upon which to etch his knowledge.

For more than a decade, the two men worked alongside one another in the vineyards and the cellar where Quintarelli passed on his vast knowledge of winemaking techniques, emphasized the importance of the region's traditional techniques, and taught Luca respect for Valpolicella zone's indigenous varieties. Long days often turned even longer when Quintarelli would direct Luca to stay late nights in the cellar, "to be with the wine."

Luca, at age 20, founded L'Arco in 1998 on 17 acres that are just a short walk from the renowned Quintarelli estate. The vineyard rests in the most traditional of the seven Valpolicella zones, Negrar, which has roots as deep as pre-historic times. Today, it is known as a rich agricultural commune 68 miles west of Venice. L'Arco, literally "the arch," is in tribute to a 16th-Century stone arch known as "Arco di Giove," visible from the Fedrigo farmhouse.