

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

In the heart of the Classico zone on gravel and moraine soils of an ancient riverbed. Practicing organic farming with two vineyards. The original family vineyard planted in 1964 in Negrar.



Winemaking

Winemaker: Luca Fedrigo

Fermented in steel tanks with native yeast and allowed to settle for 6 months before transferring to large Slavonian oak botti for an additional 40 months. Minimal sulfur added, delicate filtering to prevent refermentation and maintain stability in the finished product.



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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