

# L'Arco Vini

~ Merum ad Lapidem Arcum ~

## Pario

Veronese IGT



Italy > Veneto >  
Valpolicella Classico DOC > Negrar

### Variety

50% Corvina and Corvinone,  
35% Rondinella, 15% 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 botti for an additional 28 months. Minimal sulfur added, delicate filtering to prevent refermentation and maintain stability in the finished product.



### Production

500 cases



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If Amarone is the full-bodied brother of spritely Valpolicella, then where does Pario, with a shot of Ripasso, fit into the family tree? Once the regal triumvirate of Veneto grapes bask on drying tables for 100 days, the first pressing of Amarone takes place. But, there is still plenty of tannic treasure and complexity left in those pressed skins. Valpolicella is passed over the skins to create a wine that typically rests between the enjoyable nature of Valpolicella and the decadent bravado of Amarone.

Winemaker Luca Fedrigo lends his skills to the blending process -- the magical touch that creates the elegant and lively flavors of Pario from carefully tended vines and meticulous hand sorting of drying grapes.

Nose in glass is like a visit to your grandmother's holiday kitchen: baking spices, sweet cherries and raspberries rise and swirl, bringing along a hint of fresh herbs. Everyone experiences their own favorable epiphany with Pario -- renowned for its well-built structure, palate pleasing acidity and mesmerizing complexity and balance.

### VARIETAL NOTES

**Corvina:** A late ripening 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

Duck with Fig Sauce, Rack of Lamb, Braised Short Ribs with Mushrooms, Pecorino or Blue Cheese.



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