

# L'Arco Vini

~ Merum ad Lapidem Arcum ~

## Ripasso

Valpolicella Ripasso DOC  
Classico Superiore



Italy > Veneto >  
Valpolicella Classico DOC > Negrar

### Variety

50% Corvina and Corvinone,  
40% Rondinella, 10% Molinara



### Terroir

Mixed, gravely riverbed and  
moraine soils. Organic farming.



### Winemaking

Fermented in stainless steel tanks  
and then aged for 48 months in  
2000L Slovenian oak barrels.



### Production

850 cases



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Luca Fedrigo's Ripasso should be a foundation wine of any devout Italophile. When wines of Valpolicella come to mind -- particularly when talking about pairing with the region's hallmark cuisines -- Ripasso is the traditional companion. The wine blend extracts delightful, palate tantalizing character when "re-passed" over the fermented skins of L'Arco's Amarone to create a lively, fleshy wine that expresses the purest character of the Veneto. Ripasso's strong backbone is wrapped in flavors rich with dark fruit and comforting with familiar notes of leather and cigar box. The round, pleasing finish is bolstered by firm tannins.

### 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

Pasta with Bolognese Sauce, Barbeque Pork Ribs, Braised Veal Shanks with Herbs, Beef Fajitas.



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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.