

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

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

Fermented in steel tanks with native yeast and allowed to settle for 6 months before transferring to large botti for an additional 22 months. Minimal sulfur added, delicate filtering to prevent refermentation and maintain stability in the finished product.



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.

