

# L'Arco Vini

~ Merum ad Lapidem Arcum ~

## Rubeo

Veronese IGT



Italy > Veneto >  
Valpolicella Classico DOC > Negrar

### Variety

35% Cab Franc, 30% Corvina and  
Corvinone, 15% Rondinella,  
15% Cabernet Sauvignon and  
5% Molinara



### Terroir

Mixed, gravely riverbed and  
moraine soils. Organic farming.



### Winemaking

Winemaker: Luca Fedrigo

Cabernet Franc and Cabernet Sauvignon are laid out to dry for 60 days before pressing while the Corvina, Corvinone, Rondinella and Molinara are laid out to dry for 100 days prior to pressing. Fermentation occurs in stainless steel tanks and the wine is then aged for 48 months in Slovenian oak barrels.



### Production

375 cases

Produced: 01/02/03/04/07/08/10



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Valpolicella real estate is astronomically expensive. The majority of the famed region's winemakers dedicate those hectares to their bread and butter varietals: Corvina, Rondinella, and Molinara. L'Arco winemaker Luca Fedrigo breaks with tradition and has sacrificed a portion of his vineyards to plantings of Cabernet Franc and Cabernet Sauvignon -- key additions to the intense, focused flavors of Rubeo, "the precious stone," his flagship wine.

It is precious indeed. Typically 1-2 pounds of grapes go into a bottle of wine. In the case of Rubeo, it takes 11 pounds of the tiny grapes to make one bottle. Natural drying takes place in baskets, which are meticulously culled and sorted weekly, being careful not to break any fruit.

As fans of Italian wines might expect, this blend presents with plenty of peppery spice and a core set of flavors that ranges across prunes and blueberries, tobacco and dried herbs.

### 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 Confit, Mediterranean Lamb Burgers, Beef Tenderloin Kabobs, Filet Mignon with Blue Cheese Sauce, Chevre.



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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  
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.