

# L'Arco Vini

~ Merum ad Lapidem Arcum ~

## Rubeo

Veronese IGT



Italy > Veneto >  
Valpolicella Classico DOC > Negrar

### Variety

Cab Franc 40%, 30% Corvina, 15%  
Rondinella, Merlot 5%,  
Cabernet Sauvignon 5%, Molinara 5%



### Terroir

In the heart of the Classico zone on gravel and moraine soils of an ancient riverbed. Practicing organic farming with three different vineyards. The original family vineyard planted in 1964 in Negrar to the indigenous grape with the Cab Franc, Cab Sauv, and Merlot planted as a field blend near Verona in 2004.



### Winemaking

Winemaker: Luca Fedrigo

Bordeaux varieties dried for 2 months, and the local grapes dried for a minimum of 100 days. 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

450 cases



L'Arco Vini

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.



Personally selected, hand-harvested wines  
from the best family vineyards.

