

L'Arco Vini

~ Merum ad Lapidem Arcum ~

LOCATION:

Italy > Veneto
> Amarone della Valpolicella
Classico DOCG

VARIETY:

60% Corvina, 30% Corvinone,
10% Rondinella and Molinara

WINEMAKER:

Luca Fedrigo



SCIENCE

ABV: 16.4%

SUGARS: 9 g/L

TOTAL SO₂: 40-50 ppm

TOTAL ACIDITY: 6.4 g/L

L'Arco Amarone della Valpolicella Classico

EXPERIENCE

NAME: Amarone translates as “the big bitter.” It isn’t bitter, but originally the ancient Greeks dried grapes to make sweet wine and Amarone is the dry evolution of that style.

CHARACTER: Flavors abound with dried fruits, plum, wild currant, smoked herbs, spices, and tobacco. What makes this wine stand out is the texture and evolution on your palate as it expands and lingers for a complex finish. The more time and oxygen this wine sees, the more integrated the sensations become.

ENJOY WITH: “Vino meditazione,” meaning it is great to explore on its own, like a great symphony. Also, rich extravagant flavors of roasted meats and aged, full-flavored cheeses.

BEST RESULTS: Serve at 60-65° F, decant for an hour or more.

EXPRESSION

FERMENTATION & EXTRACTION: Native grapes are co-planted and fermented together. Carefully selected grapes are then dried for 90-120 days and fermented in tank with native yeast.

ELEVAGE: After settling in tank, the wine spends more than 40 months in large traditional slavian oak barrels (2000-5000 L).

FINING & FILTERING: No fining with a delicate filtering to remove yeast, vegan.

SULFUR: Minimal sulfur is added during fermentation and aging, no additional sulfur is added at bottling.

SOURCE

FARMING: Practicing organic

LAND: In the Classico zone around the villages of Negrar and San Pietro in Cariano, on gravel and moraine soils of ancient riverbed between 650-800 feet a.s.l.

VINE: With two vineyards in the Classico zone, trained in the traditional pergola system, Luca only replants single vines when they die. The majority of the vines were planted in the 1960s.

HARVEST AND PRODUCTION: Hand-harvested fruit from estate owned vineyards. 400 cases produced.

