

L'Arco Vini

~ Merum ad Lapidem Arcum ~

LOCATION:

Italy > Veneto >
Valpolicella Classico DOC
> Negrar

VARIETY:

55% Corvina, 35% Rondinella
and 10% Molinara

WINEMAKER:

Luca Fedrigo



SCIENCE

ABV:

SUGARS:

TOTAL SO2:

TOTAL ACIDITY:

L'Arco Recioto

EXPERIENCE

NAME: "Recioto," as in "Recioto della Valpolicella," refers to a dessert wine made from grapes that were dried on mats after picking. This process turns the grapes closer to raisins, concentrating the flavors. Raisins-turned-wine – rich and sweet.

CHARACTER: Raisins are pronounced in the aromas and present with pleasing suggestions of candied black cherries, cinnamon and toasted oak. This is a dessert wine that, while sweet, still delivers mouthwatering, lively acidity and a lingering finish. The perfect end to an evening and a tribute to the flavors of the Veneto.

ENJOY WITH: Almond cookie, pecan pie, dark chocolate mousse, Black Forest cake, Gorgonzola.

BEST RESULTS: Serve at a temperature between 57°-60° F.

EXPRESSION

FERMENTATION & EXTRACTION: Grapes are laid out to dry for 100 days. Fermentation occurs in stainless steel tanks, and the wine is then aged for 48 months in French and Slovenian oak barrels.

ELEVAGE: The wine is then aged for 48 months in French and Slovenian oak barrels.

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. 80 cases produced. This wine is only produced in the best vintages.

