

L'Arco Vini

~ Merum ad Lapidem Arcum ~

LOCATION:

Italy > Veneto >
Valpolicella IGT

VARIETY:

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

WINEMAKER:

Luca Fedrigo



SCIENCE

ABV: 16.1%

SUGARS: 12 g/L

TOTAL SO₂: 40-50 ppm

TOTAL ACIDITY: 5.8 g/L

L'Arco Rubeo

EXPERIENCE

NAME: Latin for “ruby,” this represents a special grape for Luca, Cabernet Franc. Not a local grape but one of his favorites. A grape planted throughout northern Italy since the 1700s.

CHARACTER: The rich and concentrated fruit flavors of Amarone share the stage with dried Cab Franc accentuating the tobacco, dried oregano, raspberry, and green peppercorn indicative of this grape when dried. As the savory elements unfold, hints of smoked meat and spices are prevalent with noticeable tannins, structure, and length.

ENJOY WITH: Ideal for wild game, osso bucco, steaks, and cold weather. A wine of contemplation, great after dinner on its own.

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

EXPRESSION

FERMENTATION & EXTRACTION: Dried separately, indigenous grapes (3+months) and Bordeaux grapes (2 months) are also fermented separately with native yeast in tank, ~50% of the blend is Amarone; the balance is mostly Cab Franc, 40%.

ELEVAGE: After settling in tank for 6 months, the wine is blended and spends 40 months in large traditional Slavonian 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: Native grapes in the Classico zone on gravel and moraine soils of ancient riverbed. The Cab Franc field blend (Cab Sauv & Merlot) is planted just south of the Classico zone near the Adige River on more sandy, alluvial soils.

VINE: Cab Franc field blend, 50%, was planted in 2004. The native grapes, Corvina, Rondinella, Molinara are pergola trained and co-planted, average age of the vines is 50 years.

HARVEST AND PRODUCTION: Hand-harvested fruit from estate owned vineyards. 450 cases produced.

