

# L'Arco Vini

~ Merum ad Lapidem Arcum ~

**Location:**

Italy

**Region:**

Veneto >

Valpolicella Classico Superiore DOCG

**Estate owner:**

Luca Fedrigo

**Winemaker:**

Luca Fedrigo

**Vineyards:**

Practicing organic

**Year founded:**

The first L'Arco vintage was 1998, the vines and farming were started by his father in the 1960s.

**Home link:**

[http://www.larcovini.it/index\\_en.html](http://www.larcovini.it/index_en.html)

**Production:**

**"Rosso del Veronese" Veronese IGT:**

1400 cases

**Valpolicella Ripasso Classico Superiore DOC:**

850 cases

**"Pario" (50/50 Amarone/Ripasso) Veronese**

**IGT:**

500 cases

**"Rubeo" (50/50 Amarone/Cab Franc)**

**Veronese IGT:**

450 cases

**Amarone della Valpolicella Classico DOCG:**

not produced every year

**Passito Bianco IGT:**

very limited (only made in 2016)

**Recioto della Valpolicella Classico DOCG:**

not produced every year

Luca Fedrigo of the L'Arco winery embodies a passionate pursuit of personal vision, driven by hard work and an unrelenting resolve. Luca's vineyards and wine are a direct extension of himself and how he sees the world, connected to both tradition and the individuality of human expression through art. L'Arco, literally "the arch," is a tribute to the 16th-century Roman stone arch known as "Arco di Giove," visible from the Fedrigo farmhouse in Negrar.

In the classic zone of the Valpolicella, famous for Amarone, Luca makes wine as a one-man operation tending to every aspect of the winemaking process. From pruning to harvest, to the cellar, he ages his wines in large, traditional Slavonian oak barrels for many years before bottling.

He built his cellar in the basement of the old family home, surrounded by one of his father's vineyards which was planted in the early 1960s. Most of Luca's holdings, 4.5 hectares, were planted by his father near the village of Negrar in the Classico zone. When Luca began his own project at the turn of the century, he personally planted a small vineyard with one part Sangiovese and the rest planted to a Bordeaux blend focused on Cab Franc, 2.2 hectares. Both grapes were a personal choice, each dedicated to a friend: one friend from Tuscany, the Sangiovese (found in the wine, Rosso del Veronese), and the Cab Franc for a very famous friend and mentor, Giuseppe Quintarelli (found in the Rubeo).

The story of Luca Fedrigo begins with the serendipitous meeting between 17-year-old Luca and the historic winemaker Giuseppe Quintarelli. In high school, Luca was a passionate Ducati motorcycle racer and happened to be in love with Quintarelli's granddaughter. What began as a simple request from his girlfriend to help her grandfather in his garden, soon blossomed into an apprenticeship in the winery. The position meant Luca must learn patience, vineyard management, and embrace Quintarelli's eccentric style of winemaking.

As Luca began helping in the family vineyards, trust began to develop between the two men. Quintarelli was seeking a successor, true to his personal winemaking philosophy and saw Luca as a pure, blank slate upon which to etch his knowledge. For more than a decade, the two men worked alongside one another in the vineyards and in the cellar. Here Quintarelli passed on his vast knowledge of winemaking techniques for aging and blending, emphasizing the importance of the region's traditions, instilling in Luca a passionate respect for the land.

Luca founded L'Arco in 1998 with the old vines of his father's land. The vineyards rest in and around Negrar, considered the most traditional areas in the five mountain valleys that make up the Classico zone. Negrar has deep roots both geologically and for ancient Greek winemaking, Valpolicella means "valley of many cellars." In the cellar, after very meticulous fruit selection, a large portion of the grapes are processed in the Amarone style, drying for up to 120 days before pressing and fermentation. For fermentation, the natural, ambient yeast from the vineyards are used, and the wines are aged for extended periods in large traditional barrels, botti.

True artisanal wines, Luca does not always make the same wines each year but instead blends the wines, making the best wines he can for each vintage.

