

# L'Arco Vini

~ Merum ad Lapidem Arcum ~

## LOCATION:

Italy > Veneto  
> Valpolicella Classico,  
Negrar

## VARIETY:

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

## WINEMAKER:

Luca Fedrigo



## SCIENCE

ABV: 14.8%

SUGARS: 6 g/L

TOTAL SO<sub>2</sub>: 40-50 ppm

TOTAL ACIDITY: 5.7 g/L

# “Arcum” Rosso Veronese

## EXPERIENCE

**NAME:** Formerly labeled “Ripasso Valpolicella Classico Superiore DOC”. Luca makes the wine the same way but chooses not to register with the regional classification. “Arcum” is Latin for “arch” and refers to the symbol of the winery, an ancient Roman arch that can still be seen in the vineyards.

**CHARACTER:** Combining complex fruit flavors of both dried and fresh fruit; wild raspberry, plum, prune, and dried apricot. The palate is giving and lush with a fine weight that brings cigar box, black pepper, and cinnamon spice notes. It has a surprising amount of depth and structure in a very approachable frame.

**ENJOY WITH:** This is a versatile food wine for pastas like mushroom risotto, cacio e pepe, or pork ragu. Great with pork, red meats, or Asian flavors like teriyaki or Korean BBQ.

**BEST RESULTS:** Serve at 60-65° F, decant for up to an hour.

## EXPRESSION

**FERMENTATION & EXTRACTION:** Fermented in tank with native yeast. 3-4 months after harvest, the fresh juice sees a short, secondary fermentation with the dried and pressed amarone grape skins, raising alcohol 0.5%.

**ELEVAGE:** After settling in tank for 6 months, the wine spends more than 20 months in large traditional Slavonian oak (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 600-800 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. 850 cases produced.

