

L'Arco Vini

~ Merum ad Lapidem Arcum ~

LOCATION:

Italy > Veneto >
Valpolicella IGT

VARIETY:

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

WINEMAKER:

Luca Fedrigo



SCIENCE

ABV: 15.4%

SUGARS: 11 g/l

TOTAL SO₂: 40-50 ppm

TOTAL ACIDITY: 5.9 g/l

L'Arco Pario

EXPERIENCE

NAME: Pario is latin for parts, equal parts. The ancient language, is important to Luca. The winery is named after the old Roman arch that still stands in the vineyards.

CHARACTER: This wine embodies both the approachability of Ripasso and the depth and concentration of Amarone. Meticulous grape selection and aging develops flavors of bing cherry, dried raspberries, fig, fresh herbs, and compelling baking spice. The bright, lush fruit flavors allude to sweetness with a balance of acidity that creates a crowd pleasing experience.

ENJOY WITH: This one is fun with aged, intense cheeses like blue cheese. Try with roasted red meat, rich hearty meals, and asian BBQ styles.

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

EXPRESSION

FERMENTATION & EXTRACTION: Indigenous grapes are planted and fermented together with native yeast, half of the blend is Amarone and the other half is Ripasso.

ELEVAGE: After settling in tank for 6 months, the wine is blended and spends 28 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: In the Classico zone around the villages of Negrar and San Pietro in Cariano, on gravel and moraine soils of ancient riverbed between 650-850 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. 500 cases produced.

