

# L'Arco Vini

~ Merum ad Lapidem Arcum ~

## LOCATION:

Italy > Veneto  
> Valpolicella IGT

## VARIETY:

50% Corvina and Corvinone,  
30% Rondinella, 15% Sangiovese,  
5% Molinara

## WINEMAKER:

Luca Fedrigo



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## SCIENCE

ABV: 13.7%

SUGARS: 4 g/l

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

TOTAL ACIDITY: 5.7 g/l

# L'Arco Rosso del Veronese

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## EXPERIENCE

**NAME:** The “red from Verona.” All the native grapes are from the classic zone but the Sangiovese is planted closer to the city of Verona.

**CHARACTER:** The estate blend with local grapes and Sangiovese. The Sangiovese highlights the red fruits in the blend, the style is fruit forward with complex aromatics of herbs, underbrush and wild berries, and the palate is supple and relaxed. The tannins and acidity provide texture in the background and are revealed in the finish to create length.

**ENJOY WITH:** We love this wine with Soul food; pork, collard greens, and mashed potatoes. Also Chinese foods, Korean BBQ, and Japanese teriyaki.

**BEST RESULTS:** Serve at 55-60° F, allow the wine to breath up to 30 minutes before serving.

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## EXPRESSION

**FERMENTATION & EXTRACTION:** Careful hand sorting, destemmed and fermented in tank with native yeast.

**ELEVAGE:** A minimum 12 months in traditional botti barrels and released 3 years after harvest.

**FINING & FILTERING:** No fining, a delicate filtering to remove yeast, vegan.

**SULFUR:** Minimal sulfur is added during fermentation and aging, no additional sulfur is added at bottling.

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## SOURCE

**FARMING:** Practicing organic.

**LAND:** From three vineyard sites, the Sangiovese is planted south near the Adige River with alluvial soils, the native grapes planted on rocky, clay soils in the Classico zone.

**VINE:** Sangiovese 15%, was planted in 2004. The native grapes, Corvina, Rondinella, and Molinara are co-planted in the classic zone and are an average of 50 years old.

**HARVEST AND PRODUCTION:** Hand-harvested fruit from estate owned vineyards. 1,400 cases produced.

