

VALPOLICELLA RIPASSO ARCUM

Veneto, Italy

L'Arco

www.larcovini.it

Method & Production

Practising organic. The grapes are from the Classico zone, around the villages of Negrar and San Pietro in Cariano, planted on gravel and moraine soils formed from an ancient riverbed between. Hand-harvested fruit, from estate owned grapes. After harvest, the grapes are pressed immediately. After some days of maceration with the skins, alcoholic fermentation starts and lasts for around seven days. The wine is made in the Ripasso style, passing previously dried and pressed grapes through the juice. It's then aged in Slavonian oak barrels for one year. No fining with a delicate filtering.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
LR0223	Valpolicella Ripasso Arcum	Molinara: 10% Rondinella: 30% Corvina: 60%	2023	14.5%	Cork	6x0.75lt	No	No	No	No