

## L'Arco<sup>®</sup> Vini

*"I was first introduced to Fedrigo's wines around 2007 or 2008, and they immediately resonated with me.. I can recall nearly every one of those bottles that I opened, whether Amarone or Veronese IGT. They weren't wines to pop and pour, but instead best enjoyed over the course of hours or days, possessing a level of depth coupled with energy and sweet exotic spiciness that...well, that reminded me of Quintarelli.. Mention Luca Fedrigo in the company of producers in Valpolicella, and nearly everyone knows who you're talking about. Fedrigo started making wine at a very young age, coming from a family of vine growers and farmers. However, the moment that changed everything was when he was accepted for an apprenticeship with Giuseppe Quintarelli at the age of 17.. To this day, Luca Fedrigo's respect for his mentor and the winemaking style he learned first-hand from him remains completely intact. As a result, the wines are something truly magical. This is a Quintarelli disciple that stands out."*

**From Veneto: The Land of Opportunity,  
Eric Guido, Vinous (March 2023)**

## L'ARCO Veneto, Italy

[www.larcovini.it](http://www.larcovini.it)

Located in Negrar di Valpolicella, one of the seven municipalities of Valpolicella Classico, L'Arco is an exciting project led by a serious young winemaker named Luca Fedrigo. Protege of legendary Amarone producer, Giuseppe Quintarelli, Fedrigo spent a decade, starting from the age of 17, under the mentorship of Quintarelli, refining his winemaking style as Assistant Winemaker and Vineyard Manager. In 2001, Fedrigo embarked on his venture, L'Arco, with the aim of producing small quantities of very high-quality wines from the Valpolicella area, where he was raised.

L'Arco derives its name from the stone arch, Arco di Giove, situated near Fedrigo's family farmhouse in Negrar. The winery itself is nestled in a small hamlet called Santa Maria. Cultivating seven hectares of vineyard land, L'Arco grows traditional varieties such as Corvina, Rondinella, and Molinara, as well as non-native grapes like Sangiovese Grosso and Cabernet Franc.

Fedrigo's philosophy revolves around respecting nature by nourishing the land, practicing organic, abstaining from herbicides or pesticides entirely since 2004, and employing natural pest control methods. Within the winery, chemicals are omitted, with only minimal additions of SO<sub>2</sub> in the wine where necessary. Luca does almost everything himself, both in the vineyard and in the winery, with assistance from just a handful of employees.

Upon our initial tasting of these wines, we were absolutely captivated by them; undeniable elegance, ethereal energy, purity of fruit, and impeccable balance – this is winemaking to the very highest degree. Luca Fedrigo's talent is undeniable, and his future very bright. This is a winemaker to watch.

| Code                | Label name                          | Vintage | Alcohol | Closure type | Case size |
|---------------------|-------------------------------------|---------|---------|--------------|-----------|
| <b>Red Wine</b>     |                                     |         |         |              |           |
| LR0122              | L'Arco Rosso                        | 2022    | 14.0%   | Cork         | 6x0.75lt  |
| LR0222              | Valpolicella Ripasso Arcum          | 2022    | 14.5%   | Cork         | 6x0.75lt  |
| LR0321              | Pario                               | 2021    | 15.0%   | Cork         | 6x0.75lt  |
| LR0620              | Rùbeo                               | 2020    | 16.0%   | Cork         | 6x0.75lt  |
| LR0719              | Amarone della Valpolicella Classico | 2019    | 16.0%   | Cork         | 6x0.75lt  |
| <b>Dessert Wine</b> |                                     |         |         |              |           |
| LR0517              | Recioto della Valpolicella Classico | 2017    | 14.5%   | Cork         | x0.5lt    |