Winemaker: Gino, Luca, and Marta Magnabosco
Generation: 2nd

MONTE TONDO

San Pietro Valpolicella Superiore DOC

Located directly between Lago di Garda and Venezia, Monte Tondo is making some of the most exciting, vibrant wines in all of Veneto. This Valpolicella is a great example; somewhere between a Ripasso and a basic Valpolicella. The grapes are dried for about a month in a well ventilated “fruttaio” before pressing, and ultimately aged for five months in oak. Not a frivolous wine, it offers aromas of sour black cherry, spices, and violets, followed by a smooth palate.

WINEMAKER BIOGRAPHY

With larger-than-life personalities, the Magnabosco clan – led by father-daughter team Gino and Marta – likes to draw you in, spoil you properly, and leave you laughing. For all their mirth, however, the elegant wines of Monte Tondo remain worthy of serious discussion. Few estates can rival their multiple tiers of Soave, each backed by its own unique cru and soil type.

ENOLOGIST

Nico Danese

TASTING NOTES

Color	Red verging on purple
Nose	Black cherry and violet
Palate	Well-balanced and smooth, with light, integrated tannins
Finish	Pleasant, medium+ finish

VINEYARD & VINIFICATION

	12
Vineyard Location	Valpollicella DOC, Veneto
Vineyard Size	15 ha
Varietals List	55% Corvina 30% Rondinella 15% Molinara
Farming Practices	Organically farmed (non certified), including dry-farmed; grapes picked by hand; certified vegan
Elevation	450 m
Soils	Calcarious soil
Maturation Summary	In Steel for 6 months and Bottled for 6 months
In Steel	6 months
Alcohol	13.0 %
Acidity	5.1 g/liter
Residual Sugar	3.5 g/liter
Annual Production	30,000 bottles

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MONTE TONDO

In almost every way, the small, family operated estate of Monte Tondo sets itself apart. Contrasting the large coops which dominate the Soave Classico region, Monte Tondo represents the true artisinal minority: not only are their wines low yield, single estate and picked by hand, but in lieu of grapes grown in the vast alluvial flatlands, Monte Tondo's whites hail from various crus on the hillside above the town, each complete with its own unique soil profile. These sites in turn allow Gino Magnabosco and his daughter, Marta, to create tiers of Garganega-driven whites with a remarkable array of personalities. Their Soave Classico, for example, comes from vines growing halfway up the slope in a pocket of clay and limestone, lending the wine its bright-eyed structure and telltale minerality. From even higher up the hill, the single cru Slavinus and Casette Foscarin both derive from volcanic soils, possess a big-boned structure usually reserved for oaked whites, and promise to age beautifully for 5-10 years.

More recently, the Magnabosco family invested in red wines, as well. Located some 90 minutes inland from Venice, Monte Tondo serves as a physical bridge between the subalpine hills of the Valpolicella region and the sprawling, sea-level fields that produce so much of Italy's affordable white wine (i.e. Soave and Pinot Grigio). Established in 1979 by Aldo Magnabosco, the estate was expanded 20 years later by his son, Gino, and currently has 32 hectares spanning two different DOC's: they now have 22 hectares in Soave Classico and 10 in the Valpolicella (lying on the opposite side of the same hill). Fortuitously once again, both locations enjoy a bit of extra altitude. The estate's Garganega sites start at 110-150 meters (high for the region) and roam all the way up to 280-350 meters for the cru whites. Likewise, the Valpolicella vineyard is also lofty at 450 meters, to the extent the grapes are actually harvested in mid-October.

For anyone visiting Monte Tondo, it would be awfully hard not to notice the charm and constant hospitality of Marta Magnabosco, who assists her father both in making the wines and then promoting them. Along with Gino's work ethic, Marta also inherited the twinkle in her father's eye and possesses a winking, warmhearted, bilingual wit. If you're going to be near Venice, we recommend making the quick drive inland to meet Marta and her familia!

MONTE TONDO

REGION

VENETO

Home to the iconic cities of Venice and Verona, Veneto is also Italy's second most prolific region in terms of wine production. Whites like Pinot Grigio and Prosecco, in particular, are made en masse in the lowlands proximate to the Adriatic. Beyond this, however, Veneto is also home to world-class estates and wines that couldn't be made anywhere else (not least of all the renowned Amarone della Valpolicella). From coastal flatlands to subalpine hills, a vast diversity of microclimates gives this wine region a unique edge. There are an impressive 28 DOCs and 14 DOCGs, with Prosecco, Pinot Grigio, Soave, and the red wines of Valpolicella all calling the Veneto home.

Beginning on the edge of Lake Garda, this NE region has 7 provinces: Belluno, Treviso, Venezia, Verona, Vicenze, Padova and Rovigo. Its northern boundary is protected from harsh weather conditions by the Dolomites, and cooler conditions in the north are well-suited to white varietals like Garganega (the main grape in Soave). In contrast, the warmer Adriatic coastal plains and river valleys near Lake Garda are where the renowned Valpolicella, Amarone, and Bardolino reds are produced.

It is believed that Veneto is one of the oldest wine-producing regions in the world, dating back to the bronze age. Its main port, Venice, has long served as a point of entry for new varietals, and departure for its products. Italy's very first school for oenology was founded in Conegliano in 1885, and today Europe's most important wine fair, VinItaly - with a draw of some 200,000 people - takes place each spring in Verona.

VALPOLLICELLA DOC

Spanning a large portion of western Veneto, the Valpolicella district covers 240 sqaure kilometers, primarily to the north and west of Verona. Essentially, the DOC is a series of long hills and ravines dropping down out of the Lessini Mountains and forming a bridge between the Bardolino and the Soave DOCs. Two subzones also exist in this area: the subalpine Classico zone is situated in the region's western third (a short distance north of Verona), while Valpantena sits further east in the middle of the appellation. The historic Classico subzone is generally regarded as having the finest terroir, especially around the villages of Fumane, Marano and Negrar. Higher altitude, more sunlight, and better drainage can lead to riper, healthier, more tannic and complex fruit. Soils vary greatly, although those in Valpolicella Classico are generally more calcareous, and those near Soave lean toward volcanic.

The driving force behind a Valpolicella DOC is Corvina, which must comprise 45-95%. The other required grape is Rondinella, which can make up between 5% and 30%. Most Valpolicella wines also contain a small portion of other approved reds such as Molinara, Negrara, and Oseleta. Wines have no particular aging requirements... unless labeled Superiore, which mandates a year in the bottle before release. Typically, Valpolicella DOCs are bright and lively, showcasing the telltale sour cherry aromas and flavors of Corvina. Rondinella, known for its generous yields, adds a savory, herbal component and helps round out the blend. The highly acidic, easy-oxidizing Molinara, more popular in the 1960s and 1970s, has been fading from view in the past 2 decades, with many producers phasing it out entirely.