



Estate: Monte Tondo
Location: Veneto
Winemakers:
Gino & Marta Magnabosco

MONTE TONDO Soave Brut NV

In almost every way, the small, family-operated estate of Monte Tondo sets itself apart. Monte Tondo represents the true artisanal minority in Soave. Not only are their wines low yield, single estate and picked by hand, but they hail from various crus on the hillside above the town. These sites allow Gino and his daughter Marta Magnabosco to create tiers of Garganega-driven wines with a remarkable array of personalities. Also unusual are the Magnabosco family's delicious sparkling wines. Garganega, is a late-ripening grape of high acidity, making it ideal for bubbly. These traits can be enhanced even further—along with the aromatics—by the higher altitudes and calcareous soil which are present in the vineyards of Monte Tondo. The family's Soave Brut which is subject to a 4-month Charmat process, is a serious and complex wine. Despite the existence of the DOC, however, there are only a half-dozen Soave Brut's in production in the Classico zone today.



Denomination: Soave Spumante Brut Doc

Alc: 12 %

Grape variety: 100% Garganega

Harvest: First half of September. The grapes are carefully selected for their natural acidity and hand-picked for best results

Vinification: The grapes after the picking are destemmed and fermented without the skins at 16°C for 15 days. The wine is then aged in stainless steel tank for 2-3 month before to be decanted in pressure tanks for 90 days following the Charmat Method to obtain a sparkling wine.

Bright straw-yellow with light green hues; a fine bouquet with a light yeast aroma; a fresh and harmonious structure with a dry finish