



Foscarin Slavinus Soave Sup. DOCG Classico

Sourced from a single vineyard at 200 meters, Monte Tondo's 'Slavinus' is the estate's highest expression of Garganega - both figuratively and literally. While the grape's natural acidity remains in play, this Soave Superiore is impossibly viscous, with two months extra vine time and 6 months on the lees. Volcanic soils also lend to its extraordinary minerality. With yields under one bottle per plant and a shelf life of 5-10 years, it remains one of only 3 DOCGs produced in the Classico zone.

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 Clear yellow with gold highlights
Nose Powerful layers of citrus and stone, with hints of peach blossom
Palate Medium-full bodied, with tremendous viscosity
Finish Long, mineral-driven



VINEYARD & VINIFICATION

Vineyard Location	Soave Superiore DOCG, Veneto
Vineyard Size	15 ha
Varietals List	100% Garganega
Farming Practices	Organically farmed (non certified), including dry-farmed; grapes picked by hand; certified vegan
Elevation	200 m
Soils	Volcanic
Maturation Summary	In Steel for 6 months and Bottled for 6 months
In Steel	6 months
Alcohol	13.5 %
Acidity	5 g/liter
Residual Sugar	3.5 g/liter
Annual Production	6,500 bottles



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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, Vicenza, 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.

SOAVE SUPERIORE DOCG

With only 65 hectares under vine, the Soave Superiore DOCG is one of Italy's tiniest enological destinations. When it separated from the Soave DOC in 2001, there were hopes that this subzone, with its higher altitude, volcanic soils, and complex whites, would bring more attention to the renaissance that Soave has been undergoing for the past 30 years. Remarkably, however, and despite the large number of producers in the Soave Classico district, there are only a tiny number (including Monte Tondo) who actually take advantage of this heightened status. There have even been rumors that some favor abolishing the Superiore subzone altogether... however, that has not yet happened to any Italian DOCG.

The boundaries of Soave Superiore are defined by the Classico and Colli Scaligeri subzones combined, minus certain lowland vineyards. The central, Classico area in particular has volcanic soils which contribute to Garganega's complexity and naturally high levels of acidity (especially as compared to grapes grown in the alluvial plains of the Po Valley or more clay-driven soils of western Soave). As a rule, DOCG wines tend to exhibit more ripeness and intensity - along with longer shelf lives - than Soaves from other areas. To qualify, wines must be 70% Garganega (with quality producers often electing for 90-100%). Up to 30% Trebbiano di Soave is permitted, and/or up to 5% of certain other varieties (including the highly controversial Chardonnay). In addition, a Superiore must contain at least 12% alcohol, and be aged for 6 months in the bottle before release. Riservas must be at least 12.5% alcohol and age for 1 year.



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 artisanal 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 Foscari 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 DOCs: 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!