



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



Heart Collection Verona Garganega IGT

Located at the epicenter of the Classico zone, Monte Tondo is making some of the most exciting, vibrant wines in all of Soave. In particular, their whites are a case study in varietal purity and expression. With spontaneous fermentation, no added sulfites, and no filtration, Marta Magnabosco's "Heart Collection" Garganega is one of the estate's designated "natural" wines. Using only a soft press and the top 10% of harvested fruit, she achieves a wine that is clean yet brazen in its power. Far from being frivolous, it packs loads of minerality, citrus, mint oil, and white flowers into every sip.

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** Light golden
- Nose** White blossoms and citrus grove with hints of fresh herbs
- Palate** Plush and concentrated, yet clean and mineral-driven
- Finish** Creamy, balanced, and complex



VINEYARD & VINIFICATION

- Vineyard Location** Veneto
- Vineyard Size** 15 ha
- Varietals List** 100% Garganega
% Merlot
- Farming Practices** Organically farmed (non certified), dry-farmed; grapes picked by hand; spontaneous fermentation; no added sulfites; no filtration; certified vegan
- Elevation** 300 m
- Soils** Volcanic
- Maturation Summary** In Steel for 12 months and Bottled for 12 months
- In Steel** 12 months
- Alcohol** 12.5 %
- Acidity** 5 g/liter
- Residual Sugar** 4.3 g/liter
- Annual Production** 1,500 bottles



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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.



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 DOC's: they now have 22 hectares in Soave Classico and 10 in the Valpolicella (lying on the opposite side of the same hill). Fortunately 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!