



Monte Tondo Soave Classico D.O.C.

(SWAH-vay KLAH-see-ko)

What Gino Magnabosco and his daughter, Marta, are doing with the Garganega grape is nothing short of amazing. Winners of a Tre Bicchieri award, Monte Tondo is a true family affair that is on the cutting edge of white winemaking in Italia. This Soave is bristling and clean, flinty and fragrant, with terrific notes of granite, citrus, green apple, and ripe mango. A truly wonderful wine.



LOCATION

Veneto, Italia.
(Soave)
30 hectares. 190-400 meters.



SOIL

Calcareous soil.



ESTATE

Monte Tondo.
(MON-tay tone-DOH)



VINE

Pergola Trentina.
4,200 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Gino & Marta Magnabosco.
(JEEN-oh mahynia-BOZ-co)
(mahr-TA mahynia-BOZ-co)



VINIFICATION

Cold maceration for more than 12 hours,
followed by soft pressing. Fermentation
in temperature controlled stainless steel.



VARIETALS

100% Garganega.



BARREL

No barrel aging.



RESIDUAL SUGAR

2.6 grams per liter.



MATURATION

5 months in the bottle.



ACIDITY

5.4 grams per liter.



VINTAGE PRODUCTION

3,400 cases.



ALCOHOL

12.5% by volume.



FOOD PAIRING

Nicoise salad with fresh tuna, Bay shrimp
stuffed avocado, and fritto misto.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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