



# Monte Tondo Valpolicella D.O.C.

(vahl-pohl-ee-CHAY-lah)

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 Classico. The grapes are dried for about a month in a well ventilated “fruttai” before pressing, and ultimately aged for five months in oak. Not a frivolous wine, it packs loads of sour black cherry aromas, spices, violets, and roses.



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

55% Corvina,  
30% Rondinella,  
15% Molinara.



BARREL

3 year-old French, American,  
and Slavonian oak.



RESIDUAL SUGAR

5.5 grams per liter.



MATURATION

5 months in the barrel.  
6 months in the bottle.



ACIDITY

5.15 grams per liter.



VINTAGE PRODUCTION

2,000 cases.



ALCOHOL

13.0% by volume.



FOOD PAIRING

Pork roast, ragu with rabbit,  
and balsamic over bleu cheese.



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

[www.svimports.com](http://www.svimports.com)