



MONTE TONDO

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Veneto, Italy



www.montetondo.it

Monte Tondo is a family estate located in the beautiful hillside vineyards of Soave. Here the soils range from volcanic to chalky, which alongside the varying microclimates, gives the wines distinct flavour characteristics and individualistic style.

Alongside his family, winemaker Gino Magnabosco is part of the third generation to run the estate. They believe that hard work, drive, and determination are key to obtaining the best results from their land. Maintaining, nourishing, and cherishing the land of their ancestors is of utmost importance. And although not certified, they farm using organic practices and an environmentally friendly approach to both viticulture and vinification. No chemicals are used in their production and they recycle everything excess coming from the vineyard (stems as fertilizers, skins for grappa, pruned branches for heating and fertilizer).

Small proportions of other varieties are allowed in the production of Soave, but Monte Tondo focus their concentration purely on Garganega. Garganega is a variety so versatile and easily culinary matched but also with the ability to produce complex wines with age-ability.

Characterised by their acidity and minerality; the Soave Mito, Soave Classico and Soave Superiore 'Foscarin Slavinus' are all very precise. Each one boasting beautifully clean fruit flavours. Monte Tondo wines are known for their precise execution and approachability, but they also produce some really interesting wines which show great depth and longevity.

(Soave Classico 2023)
"Benchmark Soave. Salty, fresh, textural and long. Not much more to ask for, really. The quince, lemon rind and Asian pear accents deliver considerable intrigue. Soave is a racehorse and Monte Tondo is one of the few brilliant jockeys. Delicious! Vegan. Sustainable. Drink or hold." **Ned Goodwin MW, JamesSuckling.com (April 2024)**

(Soave Casette Foscario 2021) "Ripe pineapple aroma complicated by a note of crushed stones, anise and orange nectar. Ripe and rich, but with firm acidity and a strong mineral quality nicely framing and lifting the ripe yellow fruit and flinty flavours. Dense and concentrated, but floral and elegant at the same time, this is gorgeous. Very successful Soave: I wish there were more such wines boasting similarly impressive depth, texture and Garganega-accurate aromas and flavours." **94 points, Ian D'Agata, Terroir Sense (April 2024)**

| Code | Label name | Vintage | Alcohol | Closure type | Case size |
|-------------------|------------------------------------|---------|---------|--------------|------------|
| White Wine | | | | | |
| MN0323 | Soave Classico - Half Bottle | 2023 | 12.5% | Cork | 12X0.375lt |
| MN0123 | Soave Mito | 2023 | 12.0% | Cork | 6X0.75lt |
| MN0223 | Soave Classico | 2023 | 12.5% | Cork | 6X0.75lt |
| MN0922 | Soave Classico Casette Foscario | 2022 | 13.5% | Cork | 6X0.75lt |
| Red Wine | | | | | |
| MN0422 | Corvina | 2022 | 12.5% | Cork | 6X0.75lt |
| MN0717 | Amarone della Valpolicella Riserva | 2017 | 16.5% | Cork | 6X0.75lt |