



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



Amarone della Valpolicella DOCG Riserva

Consider this: Amarone, which itself is made from dried grapes that have lost approximately 50% of their water, is already a glorious, aromatic miracle that is near-proposterous in its impracticality. With their Amarone Riserva, the renowned Magnabosco family proceeds to ever-deeper levels of quixotic winemaking, using only the top 5% of grapes from the best sites on the Magnabosco estate in only the best years. So, we suggest you prepare yourself for a profound experience: notes of molasses, dried roses, reduced balsamic and baker's chocolate, with taut acidity and beautiful earth tones.

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 Deep ruby red
Nose Intense aromas of dark cherry, cocoa and coffee
Palate Fruity and floral, long with a refined of a very dense, tactile mouth feel
Finish Silky and well knit, featuring a complex, lingering finish



VINEYARD & VINIFICATION

Vineyard Location	Amarone della Valpolicella DOCG, Veneto
Vineyard Size	15 ha
Varietals List	70% Corvina 30% Rondinella
Farming Practices	Organically farmed (non certified), including dry-farmed; grapes picked by hand; certified vegan
Elevation	450 m
Soils	Clay
Maturation Summary	Bottled for 12 months
Alcohol	16.5 %
Acidity	5.65 g/liter
Residual Sugar	3.6 g/liter
Annual Production	3,300 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, 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.

AMARONE DELLA VALPOLICELLA DOCG

Although hailed as one of Italy's top wines today, the first bottle of Amarone wasn't produced until 1938 - making it a true youngster by European standards. Moreover, like Brunello, it wasn't sold commercially until the 1950s. Nonetheless, Amarone remains one of the most stiffly governed DOCGs. Not only are producers limited to a short list of grapes (the baseline being Corvina), but they also cannot choose their own harvesting date - instead, the Consorzio provides one for them each year!

As with all wines, terroir is critical to Amarone, but what happens after the harvest is what actually sets it apart from so many others (including those made from the same exact grapes, like basic Valpolicella). Winemakers use a unique drying process called appassimento, wherein clusters are placed on bamboo racks called arele (usually in a room or shack called a fruttaio) that permit airflow from beneath. Grapes dry for an average of 90 days (December 1 is the legal minimum to press, but most producers wait until the New Year). During this time, the fruit loses at least 30% of its mass through dehydration. The resulting juice is rich, concentrated, and higher in sugar content. Ergo, once fermentation converts the sugar to alcohol, the finished wine usually comes in at 15-16%. Amarone is then aged for a minimum of 2 years; 4 years for a Riserva.

The Amarone DOCG has three geographical sub-zones: Valpolicella Classico, Valpantena, and 'Est', (the extended zone), all with unique variations. Wine from the higher altitude Classico zone tends to be more elegant and aromatic; Valpantena wines are generally lighter and fruitier; the greater, 'extended' zone (stretching to the Soave district) tends to produce muscular wines with a higher alcohol level.



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!