



Monte Tondo Casette Foscarin Soave DOC

Right now, and we don't say this flippantly -- Monte Tondo is making the very finest Soave in Italy. This offering is a stunning example of what the Garganega grape can do in the hands of masters like Gino and Marta Magnabosco. Monte Tondo is a true family estate that cuts no corners, and they are determined to elevate Soave to a whole different level. One sip, and you will see they are doing it. With fermentation as low as 14 degrees, and yields as low as 600g per plant, this is one Italian white wine that delivers extraordinary minerals, pinging clarity, and cleanliness.



LOCATION

Veneto, Italia.
Appellation: Verona



SOIL

Calcareous soil of medium depth.



ESTATE

Monte Tondo.



VINE

Training: Pergola trantina.
Density of plants: 4200 ha.
Yield: 1 bottle per plant.



WINEMAKER

Gino Magnabosco, Paola Maria Tolo, and children (Stefania, Luca, and Marta).



VINIFICATION

Cold maceration for more than 12 hours depending on the ripeness of the fruit; soft pressing; fermentation in stainless steel tanks.



VARIETALS

90% Garganega,
10% Trebbiano di Soave.



BARREL

Yes.



RESIDUAL SUGAR

2 grams per liter.



MATURATION

6-8 months in the barrel.
5 months minimum in the bottle.



ACIDITY

5.42 grams per liter.



VINTAGE PRODUCTION

300 cases.



ALCOHOL

13% by volume.



FOOD PAIRING

Crab legs, halibut, clams, pasta with broccoli and ricotta cheese, and figs.



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