



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



Campo Grande Ripasso della Valpolicella DOC

Lush, concentrated, and smooth, this high-altitude Ripasso has just enough polish to be enjoyed without food, but more than enough character and typicity to identify it immediately as a small-batch, Italian affair! More opulent than a basic Valpolicella, this "baby Amarone" showcases dark cherry, fig, cocoa, and baking spice on the nose, with an ample mouth feel and soft, integrated tannins on the palate. A perfect pairing for grilled meats, aged cheeses, and porcini mushroom risotto.

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 Dark ruby
Nose Dark cherry, cocoa, hazelnut, and vanilla spice
Palate Medium-bodied, lush and smooth
Finish Balanced, slightly tannic



VINEYARD & VINIFICATION

Vineyard Location	Valpolicella Ripasso DOC, Veneto
Vineyard Size	12 ha
Varietals List	70% Corvina 30% Rondinella
Farming Practices	Sustainably farmed, including dry-farmed; grapes picked by hand; certified vegan
Elevation	450 m
Soils	Volcanic, clay
Maturation Summary	In neutral barrels for 18 months and bottled for 8 months
Alcohol	14.0 %
Acidity	5.5 g/liter
Residual Sugar	3.2 g/liter



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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.

VALPOLICELLA RIPASSO DOC

As the varietal makeup of Ripasso is identical to its little brother, Valpolicella, one might well ask what sets the pair apart. Per se, Ripasso isn't a different wine at its core, but it involves a highly unique production process. With medium-full body and pronounced aromatics, it's ultimately a middle ground between the lighter, more affordable Valpolicella and a far costlier, decadent Amarone. To summarize, the Ripasso method combines finished, unoaked wine from Valpolicella with the spent skins just used to make Amarone. Fresh, young wine is macerated for a minimum of 3 days (and an average of 10) on the lees of the dried grapes - which are then rehydrated and able to pass on some of their rich aromatics and fuller character to the new wine. Hence the name "Ripasso", or re-passage/re-use of the skins. As a result of this extended fermentation, Ripasso will be a little higher in alcohol, showcase more complexity, and enjoy a longer shelf life than a basic red from Valpolicella. Wines from this DOC must contain 45-95% Corvina (and/or up to 50% Corvinone), along with 5-30% Rondinella. A maximum 25% of other approved grapes such as Molinara and Croatina is also permitted. In addition, Ripasso must age for 1 year before release. All 3 tiers of Valpolicella may be labeled "Classico" if produced in the historic municipalities of Fumane, Marano, Negrar, San Pietro in Cariano and Sant'Ambrogio. In addition, Ripasso may add the "Superiore" designation if it spends a minimum of 12 months in the barrel and contains at least 12% alcohol by volume.



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 DOC's: 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!