



primavera

- SELECTIONS -



MONTE RONCÁ

LOCALITY: Soave, Veneto

WINEMAKER: Enrico
Fileppo and Roberto
Conterno



VENETO

MONTE RONCÁ

Typically, on a clear day, from the top of the hill of the Monte Ronca Valpolicella estate you can see the entire Soave zone to the south, Verona to the west, and to the east, sometimes as far as Venice. On our recent visit, we were met with drenching rain and stormy weather, and while we didn't experience the views, the dark clouds didn't conceal the dramatic climb and rough terrain that demands navigating to get to the vineyards at the top of the estate.

The wines of Monte Ronca and Colle Marianna are the creation of local specialist Antonio Fattori, based in the commune of Ronca, in the heart of Garganega country. His family began as Soave producers, and a little over 100 years ago they bought a 12-hectare property on the eastern edge of the Valpolicella denomination, where the vineyards cover the ridge dividing the Alpine Valley and Illasi Valley at elevations of close to 500 metres.



Winemaker Antonio Fattori

Antonio started making wine in Soave with his father in the late 70s, and was instrumental in introducing more modern winemaking techniques, such as controlled temperatures, as well as more sustainable vineyard practices. At the summit of the estate, a new winery and appassimento facility were recently built where, at this altitude, the cool, ventilating air is ideal for the rack-drying process, expanding their capabilities and allowing the production of premium red wines.

The Monte Ronca reds are an exciting addition to our range, and the Colle Marianna whites, which Antonio has spent almost 40 years perfecting, are pure, highly aromatic and complex, while still having plenty of texture.

The Garganega, Trebbiano di Soave and Durello sites are on the steep basalt slopes of Monte Calvarino, which are rich in volcanic soil and as high as 450 metres. Most of the wines from this part of the Veneto come off the valley floor, which is heavily responsible for the region often being known for relatively simple, at times bland, wines. Antonio understands that these high altitudes are paramount to maintaining freshness, acidity and a mineral undertone to his wines. He is also a strong believer in not blending the white varieties (which is common with other producers, particularly with Soave) to allow them to show their individual varietal characters.

The Monte Ronca reds reflect Antonio's desire to create exceptionally vibrant, balanced and pure wines that show complexity and structure. The traditional varieties of Corvina, Corvinone, Rondinella and a tiny amount of Teroldego are planted on the estate and these are used in the Valpolicella and Valpolicella Ripasso DOCs, as well as the Amarone della Valpolicella DOCG. The soil found in these vineyards is made up mostly of limestone and yellow sandstone of volcanic origin.

Vibrancy, balance and freshness are overlaying themes, and it is rare to find a winemaker from this region that seeks such elegance in the wines they produce. Antonio is one of those leading the charge, embracing the past, yet moving subtly away from practices that sometimes hide identity, to create more energetic and personality filled expressions of his region.

THE WINE



2014 Colle Marianna Durello Metodo Classico

The Lessini mountain range runs across the northern prospect of the Valpolicella and Soave zones, and eventually leads into the Dolomites. The high altitudes and volcanic soil make it perfect for sparkling wine. This Lessini Durello DOC is made from 100% Durella grapes. The grapes are hand harvested in late September, whole-bunch pressed and mostly fermented in stainless steel, with a small portion fermented in barrel. After 36 months on lees, the disgorged wine spends an additional 6 months in bottle before being released. This is a supremely delicate and racy sparkling, with hints of citrus and dried fruit on the nose. The time spent on lees gives fine bubbles and depth to this wine all backed with a fresh line of acid and salty mineral notes.

Available in 750ml and 1500ml

2018 Colle Marianna Trebbiano di Soave

This is the first vintage of Trebbiano di Soave that Antonio has produced under the Colle Marianna label. Genetically, Trebbiano di Soave is the same variety as Verdicchio, and it's easy to see the connection, with its naturally high acidity and citrus characters. The Colle Marianna Trebbiano di Soave is also planted on the volcanic soils of Monte Calvarino. This wine shows ripe pear and tropical fruits and a spine of zingy lemon and citrus-like acid.

2019 Colle Marianna Soave

Made from 100% Garganega planted in the basalt vineyards of Monte Calvarino. The fruit was picked at the end of September, crushed and fermented in 85% stainless steel and 15% large-format casks. At 450 metres, Garganega can only just reach ripeness, so this is where a small amount of appassimento fruit works well (around 10%) to add flavour and texture while holding its cooler structure. The wine is charmingly floral on the nose, with notes of peach and green almond. On the palate, the wine is textural and juicy with citrus, stone fruit, minerals and a touch of spice.

2017 Monte Ronca Valpolicella Superiore

The Monte Ronca Valpolicella is a blend of mostly the Corvina grape with a touch of Corvinone, Rondinella and an even smaller portion of Teroldego. The vineyards are predominantly limestone and clay, with altitudes of up to 450 metres at their Col de la Bastia vineyard. The grapes are hand-picked, crushed and fermented in mostly stainless-steel tanks, and are kept in bottle for 12 months before release. This wine is light, fresh and fruity, almost Beaujolais-like in style, with sour cherry, dried herbs and a soft and silky tannin profile.

2017 Monte Ronca Valpolicella Ripasso Superiore

The Ripasso is made by re-macerating the Valpolicella must on the pomace of the dried Amarone grapes. This second maceration takes place for about 1 week (occasionally kick-starting fermentation again). The wine is then aged in mostly large oak for 18 months. The high-altitude, shaley-clay vineyards that the fruit is sourced from result in a beautifully balanced Ripasso. The wine shows a delicious complexity with hints of fresh red fruits, spicy notes and soft, balanced tannins.

Available in 375ml and 750ml

2015 Amarone della Valpolicella

The Monte Ronca Amarone consists of Corvina, Corvinone, Rondinella and again a small quantity of Teroldego. The 2015 was the first vintage to be made at the new facility at the top of Antonio's estate in Valpolicella. Once harvested, the grapes are placed into small 'fruttaio' boxes for drying. While most Amarone producers rack-dry their fruit for 6+ months, Antonio chooses to dry the grapes for a shorter period of 3–4 months. This still achieves all the power and richness but allows for vibrancy to shine through. The dried grapes are fermented with natural yeast and are aged for 36 months in 1000-litre wooden barrels. The wine is dark, rich, brooding and spicy. Fermented almost to dryness, the Amarone has layers of complexity, with intense red cherries, almond and chocolate on the nose. The palate is surprisingly elegant, perfectly in harmony between the rich, concentrated fruit, lively acidity and supple velvety tannins.

2015 Monte Ronca Recioto di Soave (500 ml)

The Recioto di Soave is made from 100% Garganega from volcanic vineyards to the north-east of Soave, reaching up to 300 metres in elevation. The grapes are picked around 7 days earlier than for his table wines (to retain acidity) and placed into wooden racks for drying for 5 months. The wine is fermented in 40% oak barrels and 60% stainless steel and aged on lees for 12 months before further ageing in bottle. Notes of dried apricot, honey and sweet spice are present on the nose. The palate is sweet, rich and complex, with citrus, apricots, exotic fruits and perfectly balanced acidity.