

Agricola Montenigo

Veneto, Italy

Winemaker: Laura Roncari

Region:

Location: Valpolicella Hills (outside Verona), Italy

Appellation: Valpolicella DOC



Estate vines planted on calcareous and clay soil. 180 m above sea level.

Immediately pressed into oak vats; spontaneous (native) fermentation.



Malolactic fermentation occurs in the oak vats during aging 10 months in oak vats/casks. Bottled without filtration.



Certified Organic



70% Corvina & 30% Rondinella

About the Winery/Winemaker

The definition of family-run venture. Located Valpolicella hills just outside Verona. When Rudi and Laura Roncari decided to build something to pass down to their children, a career in carpentry was left behind to purchase this estate that had historically sold grapes to a cooperative. After years of seeing their fruit turned into industrial wine, the family built their own cellar and began vinifying in-house. Today, Rudi and Laura are joined by their son Giovanni in the cellar and their daughter Elisa is in charge of all things hospitality as they work together across the 30-hectare estate, with 9 hectares planted to vines and 4 to olives. Farming is both certified organic and biodynamic, with total production remaining tiny at just 18,000 bottles annually. Montenigo focuses on the classical wines of the Veneto, fermented naturally with minimal sulfur and gentle extraction, resulting in a fresher, more vibrant expression of Valpolicella. A rarity in the region, they successfully balance traditional style with a natural winemaking philosophy.

