

Mongarda

Veneto, Italy

Winemaker: Martino Tormena

Region: Veneto, Italy

Location: Farra di Soligo Italy

Appellation: Valdobbiadene DOCG



Mongarda estate vineyard planted in 1950, 350m above sea level on steep slopes with Southeastern exposure. Soils are calcareous, occasionally with sandstone, marl, and siltstones.



Soft pressing. Some static decantation. Fermentation in steel/cement vats. Secondary fermentation by Martinotti/Charmat (autoclave) using selected yeasts.



Practicing Organic



90% Glera & 10% Verdiso



About the Winery/Winemaker

Mongarda is a small 12 hectare, family owned and operated producer of "real prosecco" located in the heart of the Valdobbiadene DOCG. Martino Tormena inherited the estate from his father Bruno who began making wine from this familys vineyards in the late 1970s. These are premier vineyard sites in Valdobbiadene, steep slopes of very poor rocky soils. The old vines see no herbicides instead receiving biodynamic preparations and compost. Grapes are pressed whole-cluster and fermentations are all indigenous. Mongarda showcases how terroir and thoughtful farming can result in transformative proseccos.