



MONTONALE

AND SUDDENLY IT HAPPENS:

SOMETHING DETACHES,

LEAPS OUT FROM THE LINES

AND OFFERS YOU

AN UNEXPECTED REALITY.

JULIO CORTÁZAR
from *Final del juego*

MONITOR
PRESTITUTION
ATLANTA
THE



12022

A LUGANA YOU DO NOT EXPECT

Veer off the streets you know,
let yourself be guided by a yearning
for new discoveries. That's where
Lugana di Montonale awaits you, inviting
you to embrace the unexpected and
all the tastes and fragrances that will
beguile you with unprecedented variety
and vital force in your glass.

Montonale is a Lugana that seduces
in its youth but offers true love as it
matures, as it attains richness with age.



SECRET PLACES IN THE VINEYARD


Wines that are authentic, elegant, and complex need special places for their birth. Special as Lugana, a land of proven winemaking traditions on the western shores of Lake Garda. In the village of Montonale, so near to Desenzano del Garda but light years from tourism's cheerful chaos, a love story about wine that was written in 1911, inspired by an act of pride.



ONE PROJECT, FOUR GENERATIONS

It all began when Francesco Girelli, of an ancient line of farmers, decided that he would make the finest wine in the village. Alone, he planted his first vineyard in nearby La Conta, and his tenacity bore fruit. His children took up the challenge, enlarging the family vineyard, but third-generation inheritance dissension put a stop to everything. Only in 2022 did tradition finally revive, when Roberto Girelli returned and made wine along with his brothers Claudio and Valentino: a fourth generation solidly rooted in the determination of Grandfather Francesco.



A man, Roberto Girelli, stands in a dimly lit cellar filled with rows of wooden wine barrels. He is wearing a dark, zip-up jacket and holding a wine glass filled with a golden liquid. The barrels behind him have the name 'MONTONALE' visible on their heads. The lighting is warm and focused on the man, creating a professional and intimate atmosphere.

ROBERTO GIRELLI,
WHOM HIS FATHER LUCIANO JOKINGLY
NICKNAMED "CELLAR MASTER" SINCE
CHILDHOOD, WANTED TO REVIVE
HIS FAMILY TRADITION. IN 2002
HIS FIRST HARVEST, AND SHORTLY
AFTER HE GRADUATED IN VITICULTURE
AND OENOLOGY IN VERONA. ROBERTO
IS MONTONALE'S WINEMAKER AND ITALIAN
AND NON-EUROPEAN MARKETS MANAGER.

A full-length portrait of Claudio Girelli, a man in a dark suit, white shirt, and patterned tie, standing with his arms crossed in a winery. The background shows rows of wine barrels in a dimly lit cellar.

CLAUDIO GIRELLI,

THE ELDEST SON, IS THE AMMINISTRATION
OFFICER AND EXPORT MANAGER,
WITH PARTICULAR ATTENTION TO
GERMAN-SPEAKING MARKETS.

WITH A DEGREE IN ECONOMICS, IN 2010
HE ABANDONED THE WORLD OF FINANCE
TO RETURN TO THE FAMILY WINEMAKING
TRADITION, FOR WHICH HE FELT
A STRONG ATTRACTION.

A man with dark hair, wearing a dark plaid button-down shirt with two chest pockets and dark jeans, stands in a vineyard. He is wearing dark rubber boots. The background shows rows of grapevines with green leaves, slightly out of focus. The lighting is soft, suggesting an overcast day or late afternoon.

VALENTINO GIRELLI

IS THE YOUNGEST OF THE THREE BROTHERS
AND HAS ALWAYS SHOWN A PREDILECTION
FOR MANAGING THE VINEYARD. GRADUATED
IN VITICULTURE AND OENOLOGY IN MILAN,
HE IS AN AGRONOMIC MANAGER WITH
A FLAIR FOR SUSTAINABLE INNOVATION.





THE LAND, THE VINEYARD

Thirty-five hectares of vineyard surround the winecellar. The Turbiana, or Trebbiano di Lugana, grape predominates, but a small portion is planted to red varieties as well: Cabernet Sauvignon, Merlot, Marzemino, Barbera, and Gropello. Morainic soils with a vein of clay, and the Garda winds, Ora and Pelér, gently yet constantly shaping its warm yet breezy climate--these are the hallmarks of Montonale's micro-zone. Low-impact, sustainable viticulture guides the vineyard work, which includes natural fertiliser, cover-cropping the vineyard aisles, and use of pheromones against the vineyard moth.



A photograph of a wine cellar filled with rows of wooden barrels. The barrels are arranged in long rows, receding into the distance. The lighting is warm and slightly dim, creating a rustic atmosphere. The text is overlaid on the left side of the image.

IN WOOD, IN STEEL

In 2012, the new winecellar arose, constructed of rice straw bales plastered with natural lime, which protects it from the summer heat and thanks to its transpiration ensures a naturally optimal environment, and with a solar panel installation for energy independence.

In mid-September, the cellar changes character: the place for slumbering wine now welcomes the hand-harvested grapes.

The clusters are gently pressed, releasing the noble free-run must, which undergoes fermentation in stainless steel, started spontaneously by ambient yeasts, whose aromas underscore the bond between wine and terroir. Maturation is in steel or in tonneaux, built of oak staves shaped over fire or by steam.



MONTONALE

Per saperne di più su Montonale
Qualità generazionale, esperienza di tutti i sensi, la vita
A lungo, la sua qualità, la sua storia, la sua tradizione.
A Montonale, una grande casa, Montonale.
Four generations of experience, one glass and a smile.
The history of three centuries, a tradition, a passion and a tradition.

VISIT, TASTE

Reach out and touch the essence of the vine, breathe in the fragrance of time itself, discover the history behind the label: Montonale is a journey of the senses, from the vineyards through the winecellar. Our tours conclude with a guided tasting in our salon overlooking the vineyards, special moments of wine culture and sensory pleasure, Monday through Saturday by reservation. In our wine shop, open on the same days, our professional, multi-lingual staff will share recommendations for tasting and assist you in choosing our latest releases or selections from older vintages.



“WE LIKE THE GRAPES TO SPEAK FOR THEMSELVES.
WE LIKE THAT OUR PROVIDENTIAL MICROCLIMATE
ALLOWS THEM TO RIPEN TO THE FULLEST.
WE COMMIT OURSELVES TO RESPECT THEM WHILE
WE TRANSFORM THEM INTO MUST AND THEN
INTO WINE, AS WE ACCOMPANY BUT NEVER
DICTATE THE PROCESS. FROM THIS CONVICTION
EMERGE MONTUNAL, LUGANA CLASSICO;
ORESTILLA, OUR MONOCRU; AND CHIARETTO
ROSA DI NOTTE. PLUS PRIMESSENZA,
OUR CLASSIC METHOD IN TWO VERSIONS,
LA VENGA AND LA CONTA, A RED OF RARE
BREED THAT WOULD HAVE SO PLEASED FRANCESCO,
OUR GRANDFATHER AND FOUNDER OF MONTONALE.”

ROBERTO, CLAUDIO E VALENTINO GIRELLI



MONTUNAL LUGANA

100% Turbiana that matures six months in stainless steel sur lie. Montunal, the name Montonale in the local dialect, as a “synthesis” of the estate vineyards, expresses the innermost soul of its terroir. Pleasurable and straightforward, it boasts unexpected longevity.



ORESTILLA LUGANA

100% Turbiana that matures ten months sur lie in both stainless steel and steam-shaped oak tonneaux, followed by twelve months in the bottle. The grapes are grown in the noble Orestilla vineyard, a two hectares cru planted in soil with a resilient vein of clay and with a felicitous south-facing aspect.



PRIMESSENZA

LUGANA METODO CLASSICO

100% Turbiana made from the free-run must of the clusters of Turbiana first-harvested at light of dawn. Matures six months in stainless steel sur lie, then goes into the bottle for the secondary fermentation with the addition of must from the same grapes instead of sugar and rests sur lie a minimum of 36 months, with a minimum six after disgorging.



PRIMESSENZA ROSÉ METODO CLASSICO

100% Groppello, it is an exploration of the various native grapes of the Lake Garda area, heightened by a secondary fermentation in the bottle. Matures six months sur lie in stainless steel with the addition of must from the same grapes instead of sugar and rests sur lie a minimum of 36 months, with a minimum six after disgorging.



ROSA DI NOTTE CHIARETTO VALTENESI

A marriage of Groppello, Marzemino, Barbera, and Sangiovese. The chilled berries macerate overnight (“di notte”), giving the wine its subtle rose petal hue and pronounced fruitiness. It matures six months sur lie in stainless steel before bottling.



LA VENGA

60% Barbera and 40% Marzemino, it displays a crisp, straightforward, decisively contemporary personality. Ferments and matures eight months in stainless steel, then bottle-ages about eight months. Served chilled on a summer's eve, it is an unexpected delight.



LA CONTA

70% Cabernet Sauvignon and 30% Merlot, this “remembrance wine” is an homage to Grandfather Francesco and Montonale’s first vineyard, La Conta, which he planted in 1911. It matures 12 months in fire-shaped oak tonneaux and a minimum of 12 months in the bottle.



Acquasama
SPECIALI
SPECIALI

GARDA LAKE

◀ MILANO

VENEZIA ▶

BRESCIA

MONTONALE

DESENZANO
DEL GARDA

VERONA

AZIENDA AGRICOLA MONTONALE
SOCIETÀ AGRICOLA S.S.

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OPENING HOURS

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MONTONALE

#luganainaspettato