



For over 50 years, Le Mandolare has been producing wines from grapes grown in the vineyards of Brognoligo, Castelcerino, Fittà and Monteforte, in the heart of the Soave Classico production area. In this hilly district, vine-growing and wine-making date back to the sixteenth century when the Bishops of Verona chose Soave for their agricultural endeavours.

Over the centuries, the notoriety of Soave's white wines has travelled around the world and in many countries Soave still is one of the few Italian white wines that most people recognize. In the USA, the volume oriented, low-quality Soaves of the 1960s have been replaced by more qualitative and authentic wines that nowadays are made with temperature control and highly-selected grapes.

Le Mandolare owns 50 acres of proprietary vineyards and only grows the autoctonous varieties of Garganega and Trebbiano di Soave. The winery is owned by the Rodighiero family and they are involved in the entire production process: from the vineyards management, harvest and crushing, to the winemaking and cellaring. They utilize modern technology and produce only Soave Classico wines along with Recioto di Soave, a delicious dessert wine made with dried grapes.

