



Wijnfiche

Monte del Frà | Valpolicella Classico Superiore DOC Italy (VENETO) – 2021

Domain

Az. Monte del Frá

On the hills near Sommacampagna, between Custoza and Staffalo, there is a wine estate surrounded by the moraine hills of Lake Garda. The estate was founded as a monastery by friars from Santa Maria Della Scala, who grew their own food to live off-the land in perpetuity. But they also made wine, which is how their legacy keeps living on today. Almost two centuries later, in 1958, Massimo Bonomo rented two rooms and the adjacent fields. His family opened a Frasca, a typical Venetian bulk wine shop. They made wine and grew peaches, strawberries, and wheat. Then, on August 8, 1988, the big turnaround: Massimo Bonomo's sons, Eligio and Claudio, decided to turn their father's business around. They converted all family lands into vineyards and established the Monte del Frà wine estate as their only financial foothold. After years of growth and hard work, the family would soon add new DOC-classified territories: Valpolicella, Custoza, Lugana, Soave, and Bardolino. Today, the family owns 137 hectares/338 acres and works another rented 68/168. Today, after over 60 years, the Bonomo family is still managing Monte del Frà: the second generation, with the brothers Eligio and Claudio, has been joined by the third with Marica,

Vinification

The wine ferments in steel tanks that have a special cone shape. The floating shells are stirred by the juice every day. This ensures a better extraction of aromas from the grapes and from the terroir. After the first and malolactic fermentation, the wine is aged in large oak barrels of 30HL, for at least 12 months and then another 6 months in the bottle.

Taste

Beautiful ruby red color. In the nose notes of cherries, flowers, some spiciness. Pleasant on the palate and well-balanced, complex red fruit, plums, spicy and a hint of pepper.

Food pairing

Fish - tuna, grilled | Fondue | Pasta Bolognese | Pasta - lasagna

General information

Type: Red wine

Grape varieties: Corvina, Rondinella

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 16 °C

Taste profile: Smooth juicy

