



Wijnfiche

## **Monte del Frà – Ripasso | Valpolicella Class. Sup. Ripasso 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 Fra 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 Fra : the second generation, with the brothers Eligio and Claudio, has been joined by the third with Marica,

### **Vinification**

The grapes are harvested towards the second ten days of October and dried in boxes in the fruit cellar at controlled temperature. Destemming and pressing followed by fermentation in stainless steel tanks at controlled temperature. Daily fulling to help skins enter frequently in contact with grape must. After the first fermentation is completed, pressed skins of amarone are added in the wine at the end of the winter and it starts naturally a second fermentation. Afterwards, wine is stored for aabout 20 months in French oak casks of 30 hectolitre. There it can improve and grow up its bouquet before bottling

### **Taste**

Deep ruby red. Intense and vibrant with fine tannins, floral, fruity, spices aromas such as violet, cherry, black pepper and cinnamon, licorice, vanilla and tobacco. Full-body and pleasantly harmonious in the mouth. The flavors remain true to the nose. Long finish.

### **Food pairing**

Cheese - hard | Meat - grilled | Beef stew with dark beer | Pasta (fresh) - with lots of sauce

## General information

Type: Red wine

Grape varieties: Molinara, Corvina

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 16-18 °C

Taste profile: Smooth juicy

