

Domain**Az. Monte del Frà**

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

All vineyards are fully equipped with an irrigation system, so that the vines receive the necessary nutrition every season, which forms a perfect basis for the Monte del Frà wines. The grapes undergo a very soft pressing and also a short cold maceration before the fermentation starts. The fermentation itself is long and delicate (with contact on the grape skins) and is temperature controlled in stainless steel barrels.

Taste

Pale red color. In the nose aromas of flowers, cherries and herbs. It is a pleasant and smooth drinking wine, elegant on the palate with some acids in the final. It is a nice wine to pour in the summer at cellar temperature.

Food pairing

Light meal | Pizza | Fish | Cold dish

General information

Type: Red wine

Grape varieties: Molinara, Corvina, Rondinella

Viticulture: Traditional

Storage (years): + 2-3

Serving temperature: 12-14°C

Taste profile: Fruity fresh

