



Wijnfiche

## **Monte del Frà – Ripasso – 37,5 cl | Valpolicella Class. Sup. Ripasso DOC Italy (VENETO) – 2021**

### **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**

The grapes are harvested towards the second ten days of October after a short drying in the plant continued in the fruit cellar in boxes at controlled temperature and humidity. The resting of the grapes lasts for 120 days, depending on the season, until the sugar concentration of the grapes has reached at least 28% - 30%. A soft crushing and destemming takes place from late January to early March according to the vintages. Slow alcoholic fermentation in small steel vats with a long maceration of the skins to allow maximum aromatic and polyphenolic extraction. Once the malolactic fermentation is over, the wine is aged for at least 24 months in 20 and 30 hl french oak. Once bottled, it ages for at least 6 months before being going to market.

### **Taste**

Deep garnet red. Intense with fine tannins, fruity, spices aromas, vanilla, cloves, chocolate, and coffee. Aromas of leather, tobacco, prune dried berries a total umami experience. Medium acidity, with fine tannins and full body. The flavours remain true to the nose. Long finish.

### **Food pairing**

Cheese - hard | Risotto | Ragout | Stewed meat | Pasta (fresh) - with lots of sauce

## General information

Type: Red wine

Grape varieties: Molinara, Corvina

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 16-18 °C

Taste profile: Smooth juicy

