

## **Az. Monte del Frà – Ca' Del Magro | Custoza Superiore DOC Italy (VENETO) – 2020**

### **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**

Cà del Magro is made from no fewer than five different grape varieties with a dominance from Garganega, Trebbiano and Incrocio Manzoni. Cryo-maceration and soft pressing occur. Of the must, about 4 to 5% of the Garganega grapes are fermented and aged "sur lie" in small oak Botti for a period of about 4 months; the rest of the grapes are left to ferment slowly in temperature-controlled stainless steel tanks and in contact with their lees, until May. The wine is then bottled and aged for at least 6 months before being offered for sale.

### **Taste**

Powerful but delicate aroma of apple, yellow fruit, tropical fruit and light anise notes. The taste is full, creamy and aromatic and ends well with beautiful acids, full of character! Wine with many minerals.

### **Food pairing**

Fish - baked | Poultry - quail | Risotto | Fish - seafood | Vol-au-vent | Poultry - turkey

## General information

Type: White wine

Grape varieties: Garganega (40%), Incrocio Manzoni (20%), Trebbiano Toscano(15%), Cortese (15%), Trebbiano (15%)

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 8-10°C

Taste profile: Complex without oak

