



Wijnfiche

Monte del Frà – Ca' Del Magro | Custoza Superiore DOC Italy (VENETO) – 2022

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 go through the soft pressing process with a previous period of cold soaking to allow maximum aromatic extraction. Fermentation goes in cement vats, on the lees at controlled temperature with frequent and soft pumping overs. The maturation process takes place in the bottle for at least 6 months before being released to the market.

Taste

Bright yellow. Medium intensity with floral aromas such as blossom, chamomile, apple, pear, peach, citrus, tropical fruit and ginger. Dry, very well balanced with long finish. The flavors remains true to the nose.

Food pairing

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

General information

Type: White wine

Grape varieties: Garganega, Trebbiano Toscano, Incrocio Manzoni, Cortese

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 10-12 °C

Taste profile: Complex without oak

