



Wijnfiche

**Monte del Frà – Recioto Della  
Valpolicella | Valpolicella Classico  
DOC  
Italy (VENETO) – 2016**

**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**

Picking of the grapes around mid October when they have just started drying out. This process continues in the special drying room with controlled conditions (temperature and humidity) to mimic the natural winter conditions. After rigorous selection, only the best grapes are placed in crates and transferred to a well-ventilated room in which the grapes concentrate their sugars even more. Towards the end of the winter, the grapes are pressed and fermented. Not all sugars are fermented into alcohol, which results in a red wine with residual sugar. In the final step, the wine ages for 12 - 18 months in Slovenian oak barrels.

**Taste**

Deep, garnet colour. Intense, but refined nose with violet, rose and vanilla aromas. Sweet, warm wine with a rich character but yet a striking freshness. We recommend to decant the wine 1 hour beforehand to ensure the wine can show its full potential.

**Food pairing**

Dessert - red fruit | Dessert with chocolate | Cheese - Gorgonzola | Chocolate cake

## General information

Type: Red wine

Grape varieties: Corvinone, Corvina, Rondinella

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 14-16°C

Taste profile: Sweet

