Wijnfiche

# Monte del Frà - Scarnocchio Classico | Amarone della Valpolicella Riserva DOCG
# Italy (VENETO) — 2017

**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 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**

Soft crushing and destemming of the grapes from January to the end of March depending on the vintage. A slow alcoholic fermentation follows in small steel barrels at controlled temperature. Long maceration of the skins to allow maximum aromatic and polyphenolic extraction. Afterwards, the wine passes into french oak where it completes the malolactic fermentation. After the summer racking, 90% of the Scarnocchio amarone ages for at least 36 months in 30 hl french oak while the remaining 10% ages in french oak. After being bottled, aging follows for at least 12 months before marketing.

**Taste**

Deep garnet with hints of ruby red. Blue floral notes and light herbaceousnes followed by a touch of spices, reminisces of dried peach, apricot and otehr stone fruit leave room for exciting black cherry, dark plum, balckberry and hints of refreshing and endulging mint. The flavours remain true to the nose, a real explosion of black and red fruit, the secondary and tertiary aromas are much more expressed into black tea leaves, licorice, vanilla, chocolate and hint of coffee and tobacco. Retaining good acidity and balance till the long deserved finish.

**Food pairing**

Cheese - spicy | Game - boar | Horse meat | Meditation wine | Entrecote - grilled

**General information**

Type: Red wine
Grape varieties: Corvinone, Corvina, Rondinella
Viticulture: Traditional
Storage (years): > 10
Serving temperature: 16-18 °C
Taste profile: Complex generous

