

**Monte del Frà – Ripasso | Valpolicella
Class. Sup. Ripasso 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 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

After the harvest, the grapes are briefly dried in crates. Soft pressing and disinfection, followed by temperature-sensitive fermentation in small stainless steel vessels. After the first fermentation is completed, the pellets from the grapes pressed to make Amarone are added towards the end of the winter, causing a second, slow fermentation. After this second fermentation and the malolactic fermentation in stainless steel, the wine is raised at least 18 months before bottling in 30-hectolitre French oak barrels. This is followed by a six-month aging in the bottle.

Year specific information

James Suckling: 92/100

Taste

The wine has a ruby ??red to dark red color with orange hues. The nose is very beautiful with aromas of cherries and plum jam, spicy with a slight aroma of pepper and cinnamon. It is a strong, complex wine, nicely balanced with light tannins and juicy to drink. Ripasso is obtained by having this wine re-pass over the hulls of the amarone. This also gives it the 'sweeter' touch.

Food pairing

Cheese - hard | Meat - grilled | Stewed meat | Pasta (fresh) - with lots of sauce | Game - deer

roast with wild sauce

General information

Type: Red wine

Grape varieties: Corvina, Rondinella

Viticulture: Traditional

Storage (years): "+ 3-5"

Serving temperature: 17-18°

