Wijnfiche

Monte del Frà - Bardolino Chiaretto | Bardolino Chiaretto DOC Italy (Italië) — 2025

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

The grapes are gently pressed. A short cold maceration follows for 24 hours. 20% of the must is retained with the juice, through static decantation. The fermentation is long, with peeling contact, in cold-controlled steel tanks.

Taste

This wine has a beautiful, soft pink color. In the nose the scent of peaches, strawberries and cherries is clearly present, nuanced by an aroma of violet, vanilla and wild flowers. A full taste emerges in the mouth, yet fine and lively, with a long finish.

Food pairing

Salad - summer salad | Fish - grilled | Meat - white | Fish - smoked | Italian dishes | Ham with melon

General information

Type: Rosé

Grape varieties: Sangiovese, Corvina, Rondinella

Viticulture: Traditional

Storage (years): + 1-2

Serving temperature: 7-8 °C

