Wijnfiche

Monte del Frà - Ripasso - 37,5 cl | Valpolicella Class. Sup. Ripasso DOC Italy (VENETO) — 2021

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 harvesting, the grapes are briefly dried in crates. This is followed by gentle pressing and destemming, then a temperature-controlled fermentation in small stainless steel tanks. Once the first fermentation is complete, the pomace from the grapes used for Amarone production is added towards the end of winter, triggering a second, slow fermentation. After this second fermentation and malolactic fermentation in stainless steel, the wine is aged for 20 months in 30-hectolitre French oak barrels prior to bottling. This is followed by a further six months of bottle ageing.

Taste

The wine has a ruby to deep red colour with orange hues. The nose is very expressive, with aromas of cherry and plum jam, combined with spicy notes and a light hint of pepper and cinnamon. It is a powerful, complex wine, well balanced, with soft tannins and a juicy character. Ripasso is produced by refermenting this wine on the skins of Amarone grapes. This gives it a slightly sweet impression, although with 3.5 g of sugar per litre, it remains a dry Ripasso.

Food pairing

Cheese - hard | Risotto | Ragout | Stewed meat | Pasta (fresh) - with lots of sauce

General information

Type: Red wine

Grape varieties: Corvina (60%), Molinara (25%), Corvinone (15%)

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 16-18 °C

Taste profile: Smooth juicy

