Wijnfiche

Monte del Frà - Ca' Del Magro | Custoza Superiore DOC Italy (VENETO) — 2023

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

Cà del Magro is made from no fewer than four different grape varieties, dominated by Garganega, Trebbiano and Incrocio Manzoni. The grapes undergo gentle pressing, preceded by a period of cold maceration to allow maximum aromatic extraction.
Fermentation takes place in cement vats, on the lees, at a controlled temperature with frequent and gentle pump-overs. The ageing process continues in bottle for at least six months before the wine is released to the market.

Taste

We observe a bright, pale yellow colour. On the nose, it is powerful yet refined, with floral and spicy aromas that blend harmoniously, revealing notes of blossom and chamomile, complemented by apple, pear, peach, citrus and tropical fruit, along with subtle hints of ginger and anise.
On the palate, the wine opens full, creamy and aromatic. The taste is dry, mineral-driven and well balanced, leading into a long, harmonious finish supported by fresh acidity.

Food pairing

Fish - baked | Poultry - quail | Risotto | Vol-au-vent | Pasta - with seafood

General information

Type: White wine

Grape varieties: Garganega, Trebbiano Toscano, Incrocio Manzoni, Cortese

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 8-10 °C

Taste profile: Complex without oak

