Wijnfiche

Monte del Frà - Scarnocchio Classico - MAGNUM (kist) | 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 Fra 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 Fra: the second generation, with the brothers Eligio and Claudio, has been joined by the third with Marica,

Vinification

For this wine, a number of exceptional vineyards have been selected which are in the form of a terrace and have been given the name Scarnocchio. The grapes are picked in mid-October, after which they are dried under controlled conditions for 130 to 140 days. The alcoholic fermentation occurs very slowly in stainless steel barrels with a long maceration in order to release the aromas to the maximum. The malolactic fermentation takes place in oak barrels and barriques. 90% mature further in large oak barrels of 30 hectoliters for 36 months, and the remaining 10% in barriques, both French oak. After bottling, the Amarone remains in the bottle for at least 12 months before it is for sale.

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. Drink it now or maximize

its potential storing for at least 30 years...this wine will keep your interest alive delivering constant emotions time after time.

Food pairing

Cheese - spicy | Game - boar | Meat - grilled | Horse meat

General information

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

