

**Monte del Frà – Lugana | Lugana DOC
Italy (VENETO) – 2022****Domain****Az. Monte del Frà**

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

Produced from vineyards located south of Lake Garda. The harvest takes place during the months of September and October. The grapes then undergo a soft pressing and fermentation in steel tanks at controlled temperature.

Taste

Bright light lemon yellow. Pronounced and intense nose with floral and fruity aromas such as blossom, apricot, peach, mandarin peel and tropical fruit. Dry, very well balanced with pleasant aftertaste. The same aromas of the nose can be found in the mouth, lots of fruit with floral notes and a nice refreshing acidity.

Food pairing

Wine to enjoy on its own | Pizza | Vegetarian dishes | Asian dishes | Fish - seafood | Aperitif

General information

Type: White wine

Grape varieties: Trebbiano di Lugana (100%)

Viticulture: Traditional

Storage (years): + 2-3

Serving temperature: 8-10 °C

Taste profile: Round smooth

