



Corvina Veronese

General Notes: Monte del Frà is a lovely Italian history. It is the history of a farming family led by our forefather Massimo Bonomo, who in the mid twentieth, and exactly in 1958, a year decorating today our bottles – rented his first agricultural lands in one of the most fascinating area of the North of Italy, the hills surrounding Lake Garda, in the province of Verona. This is a land shaped by glaciers, rich in minerals, with a Mediterranean climate and featured by a more than thousand-year-old history. This is a land where some of the top-quality and most famous Italian wines originate. Vinification: Gentle crushing with immediate destemming, followed by fermentation in temperature-controlled stainless steel tanks. Long maceration on the skins, with frequent pumping-over, in order to encourage the extraction of the noble polyphenols and aromas of this historic grape variety.

Gastronomical Matching: Excellent throughout the meal. It is delicious with cold cuts, grilled meat and vegetables and with young cheeses.

Product Description

Winery: Monte Del Fra

Region: Veneto

Grape: 100% Corvina

Production Area: Sommacampagna (VR)

Appellation: IGT

Harvest Period: First decade of October

Soil: Limestone, clay, gravelly and sandy.

Plant Breeding: Cordon Spur, with 4,000 to 4,500 vines per hectare.

Serving Temperature: 15° - 16° C.

Alcohol Strength: 14%

Tasting notes: Colour Deep ruby red. Nose Marked notes of cherries and pepper when young; if aged it becomes spicier with hints of cinnamon, black pepper, star anise and liquorice, black cherry, plum and blackberry. Palate: Elegant and rounded, with an attractive, gently tannic aftertaste.