

Loyal
to Our
Land

MONTE DEL FRÀ
AZIENDA AGRICOLA

Loyal to Our Land.

Surrounded by vineyards and the morainic hills of Lake Garda, Monte del Frà was founded in 1958.

Today, the winery is run by the Bonomo family. Years pass, and generations follow, but one thing always remains the same: total commitment to the land.



There are many ways to make wine. At Monte del Frà, we do it our way: *With loyalty.*

The journey of wine cannot be measured by years. Sixty-five years lose their significance when they become something bigger. They form an unbreakable bond with the earth, like roots sinking deep into the ground and vines reaching out for that lies above. This bond, held together by loyalty and teachings passed on from father to son, ties us to our soil.

The life cycle of vine grapes goes on repeating, loyal to itself but different each time and we are the custodians of it.



Our vineyards



The deep knowledge of each vine's characteristics within the 200 ha (492 acres) on the classified veronese denominations Custoza, Lugana, Bardolino and Valpolicella Classica with Tenuta Lena di Mezzo and Casa Capitei allows us to let the terroir define themselves and spread their authentic expression.

MONTE DEL FRÀ VINEYARDS

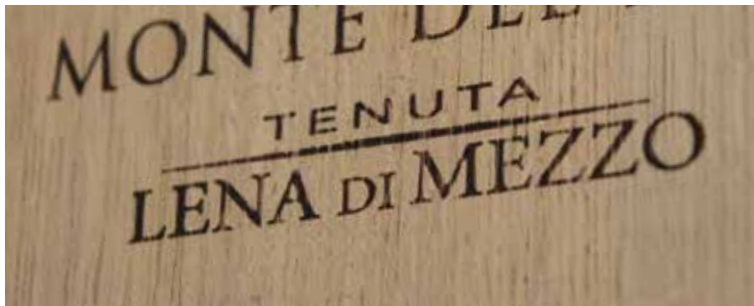
- Lugana vineyards
- Custoza Lugana
- Bardolino & Chiaretto di Bardolino vineyards
- Bardolino Classico & Chiaretto di Bardolino vineyards
- Classica vineyards
- Valpolicella vineyards
- Soave vineyards

OUR ESTATES

Monte del Frà



Tenuta Lena di Mezzo



Casa Capitei





La fedeltà
alla terra
non si ferma
al campo.

MONTE DEL FRÀ
AZIENDA AGRICOLA

- C U S T O Z A -



Loyalty
to our land
does not stop
at the field.

MONTE DEL FRÀ
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Our family takes care of every step of a wine from the vineyards with passion and love as we believe great wines have their origin in the field and are valued in the cellar.

Thus, the most modern techniques are used in favor of quality.

MONTE DEL FRÀ
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Custoza

D.O.C.

Grape varieties

Based on Garganega, Trebbiano Toscano, Cortese. (White Blend).

Vinification

Soft pressing with a previous period of cold soaking of the grapes to allow maximum aromatic extraction. Slowly fermented in steel tanks at controlled temperature to preserve aromas and quality.

Organoleptic description

Straw yellow. Pronounced intensity with floral aromas of blossom, apricot, peach, green apple and tropical fruits. Dry, elegant, harmonious on the palate. The flavor remains true to the nose. Drink now.

MONTE DEL FRÀ
AZIENDA AGRICOLA



Ca' del Magro

CUSTOZA SUPERIORE
D.O.C.

Grape varieties

Garganega, Trebbiano Toscano, Cortese and Incrocio Manzoni. (White Blend).

Vinification

The grapes go through the soft pressing process with a previous period of cold soaking to allow maximum aromatic extraction. Fermentation goes in cement vats, on the lees at controlled temperature with frequent and soft pumping overs. The maturation process takes place in the bottle for at least 6 months before being released to the market.

Organoleptic description

Day bright yellow. Medium intensity with floral and spices aromas such as blossom, chamomile, apple, pear, peach, citrus, tropical fruit and ginger. Dry, very well balanced with a long finish. The flavors remain true to the nose. Drink it now or save in your cellar, this wine has a beautiful potential for aging.

MONTE DEL FRÀ
AZIENDA AGRICOLA

Colombara

GARGANEGA
VERONESE I.G.T.



Grape varieties

Garganega.

Vinification

The grapes are crushed, de-stemmed, and immediately cooled for a short cold maceration with the skins. This is followed by static decanting of the must and fermentation at controlled temperature. After bottling, the wine is aged in the bottle for at least 10 months before being offered for sale.

Organoleptic description

Deep gold. Medium intensity with aromas of peach and chamomile. It adds wet stones, ginger and honey. Dry with medium body and pronounced flavor intensity. Floral, spices, stone fruit, a gentle vanilla touch with a long finish. Drink now and it has potential for aging 5+ years.

MONTE DEL FRÀ
AZIENDA AGRICOLA

Bonomo Sexaginta

CUSTOZA
SUPERIORE D.O.C.



Grape varieties

Based on Garganega, Cortese, Trebbiano Toscano (White blend).

Vinification

Destemming and soft crushing. The must is decanted at controlled temperature then placed first in steel tanks, then in 50 hl Neutral French oak barrels. Once the alcoholic fermentation and the following malolactic have been completed, the wine is blended in stainless steel tanks to enhance grape aromas. The entire process of fermentation takes more than 12 months and includes regular "batonnage" on lees. Two years after harvest, the wine continues the process in bottle for at least 6 months before being released to the market.

Organoleptic description

Pale gold yellow. Pronounced intensity with floral, fruity and herbal notes such as blossom, citrus, dried apricots, apples and laurel. Also present acacia honey and incense. Dry, elegant, savory and pleasantly harmonious in the palate. The flavor remains true to the nose. Well-balanced with a long finish. Drink now, this wine has a beautiful potential of aging for 10+ years.

MONTE DEL FRÀ
AZIENDA AGRICOLA

Lugana

D.O.C.



Grape varieties

Trebbiano di Lugana.

Vinification

Soft pressing and fermentation in steel tanks at controlled temperature. Fermentation goes in stainless steel tanks, at controlled temperature. The maturation process takes place in the bottle for 2 months before being released to the market.

Organoleptic description

Bright Straw yellow. Pronounced intensity with floral and fruity aromas such as blossom, apricot, peach, mandarin peel and tropical fruit. Dry, very well balanced with a long finish. The flavor remains true to the nose. Drink now.

MONTE DEL FRÀ
AZIENDA AGRICOLA

Soave

D.O.C.

CLASSICO



Grape varieties

Garganega.

Vinification

Soft pressing with a previous period of cold soaking of the grapes to allow maximum aromatic extraction. Slowly fermented in steel tanks at controlled temperature to preserve aromas and quality.

Organoleptic description

Straw yellow. Medium intensity with floral and fruity aromas such as blossom, elderflower, peach and apricot. Pleasant mineral sensations. Dry, elegant, harmonious on the palate. The flavor remains true to the nose. Drink it now or maximize its potential storing for at least 5 years.

MONTE DEL FRÀ
AZIENDA AGRICOLA



'ega

GARGANEGA
VERONESE I.G.T.

Grape varieties

Garganega.

Vinification

Soft pressing, fermentation in steel tanks at controlled temperature.

Organoleptic description

Pale straw. Pronounced intensity with floral and fruity aromas such as honeysuckle blossom, apple, pear, citrus, peach, apricot and tropical fruit. Dry, with medium acidity and light body. The flavors remain true to the nose. Long finish. Drink it now.

MONTE DEL FRÀ
AZIENDA AGRICOLA



'ega

ROSATO
VERONESE I.G.T.

Grape varieties

Corvina, Molinara and Merlot.

Vinification

Traditional white wine vinification with a short cold maceration in contact with the skins for 24 hours. This is followed by separation of the juice equal to 20% of the crushed grapes and static decantation. Long fermentation in steel at controlled temperature.

Organoleptic description

Pale salmon. Medium intensity with floral and notes of raspberry, currant, peach, apricot, wild rose. Also present herbaceous and spices notes of laurel and black pepper that enhance its complexity. Dry, elegant with fine tannins on the palate. The flavor remains true to the nose. Drink now.

MONTE DEL FRÀ
AZIENDA AGRICOLA



Chiaretto di Bardolino

D.O.C.

Grape varieties

Corvina, Rondinella and Molinara.

Vinification

Traditional white wine vinification with a short cold maceration in contact with the skins for 24 hours. This is followed by separation of the juice equal to 20% of the crushed grapes and static decantation. Long fermentation in steel at controlled temperature.

Organoleptic description

Translucent, pale pink. Elegant with floral, fruity, herbaceous aromas such as white flowers, berries, red currant, nectarine, apricot, lychee, melon, with a gentle touch of white pepper. Dry, elegant and medium body. Delicate flavors influence the aromas, resulting in a long finish. Drink it now.

MONTE DEL FRÀ
AZIENDA AGRICOLA



Bardolino

D.O.C.

Grape varieties

Corvina, Rondinella, Molinara.

Vinification

Soft crushing and destemming, followed by short prefermentative cold maceration of the grapes. Slow fermentation in steel vats, with skins included, and at constantly controlled temperature.

Organoleptic description

Vibrant ruby red. Fruity and spicy aromas such as red cherry, strawberry, raspberry, cranberry, cinnamon, cloves and black pepper. Light body with medium acidity. The flavors remain true to the nose. Long finish. Drink now.

MONTE DEL FRÀ
AZIENDA AGRICOLA

Bonomo

SOMMACAMPAGNA
BARDOLINO D.O.C.



Grape varieties

Corvina, Rondinella, Molinara.

Vinification

Gentle crushing and destemming. Cold maceration for some days before the alcoholic fermentation starts in small steel vats with regular pump overs at controlled temperature. Malolactic fermentation in 30 to 40hl Neutral French oak barrels for 6-7 months followed by a maturation in bottle for 6 months before being released to the market.

Organoleptic description

Pale garnet. Medium intensity with dark fruity and spices aromas such as cherry, black currant, raspberry, black pepper and cloves. Dry, full body with fine tannins, harmonious. The flavor remains true to the nose. Long finish. Can drink now, but has potential for aging about 5+ years.

MONTE DEL FRÀ
AZIENDA AGRICOLA

Corvina

VERONESE I.G.T.



Grape varieties

Corvina Veronese.

Vinification

Soft destemming, followed by fermentation in steel at controlled temperature. Long maceration on its skins with regular pumping overs to favor the extraction of the polyphenols and aromas.

Organoleptic description

Garnet red. Medium intensity with fruity, floral and spices notes of black cherry, black currant, wild rose, cinnamon, black pepper and star anise. Also present herbaceous and leather notes. Fine tannins with body. Dry, medium body with fine tannins, harmonious. The flavor remains true to the nose. Long finish. Can drink now and has great potential of aging for 5+ years.

MONTE DEL FRÀ
AZIENDA AGRICOLA



TENUTA
LENA DI MEZZO
FUMANE

- VALPOLICELLA CLASSICA -

- CONCRETE BARRELS IN THE WINEMAKING CELLAR OF
SAN PIETRO INCARIANO, VALPOLICELLA CLASSICO AREA. -

Every step is helpful in preserving the character of grapes and terroir.

Technology is a tool to achieve extraordinary results at the Tenuta Lena di Mezzo in the Valpolicella Classico wine region. Cold temperatures in order to preserve freshness and fragrance of wines, modern ventilation and dehumidification systems in order to encourage slow drying of grapes. Steel, wood and cement are wisely used to express evolution and elegance and to bring to life wines that today are distributed in more than 50 countries obtaining prestigious awards all over.

TENUTA
LENA DI MEZZO

TENUTA
LENA DI MEZZO



Lena Corvina Veronese

I.G.T.
LEGGERO APPASSIMENTO

Grape varieties

Corvina.

Vinification

Gentle crushing and destemming followed by a steel tank fermentation. Once fermentation is complete, the wine is aged for about 6 months in 20hl Neutral French oak barrels. It matures in bottle for an additional 4 months before being going to the market.

Organoleptic description

Medium ruby red. Medium intensity with dark fruity and spices aromas such as cherry, black currant, bramble, black plum, black pepper and licorice. Dry, full body with fine tannins, harmonious. The flavours remain true to the nose. Long finish. Can drink now, but has potential for aging 5+ years.

TENUTA
LENA DI MEZZO



Valpolicella

D.O.C.
CLASSICO

Grape varieties

Corvina Veronese, Corvinone, Rondinella.

Vinification

Destemming and soft crushing. Fermentation in steel tanks at a controlled temperature. Once the malolactic fermentation is over, the wine rest in steel tanks for few months before being bottled and released to the market.

Organoleptic description

Bright deep ruby red. Elegant, with fine notes of lavender and violet. Fruity and spices aromas such as plum, cherry, liquorice and black pepper. Dry, pleasantly harmonious in the mouth with hints of green bell pepper. Long finish. Drink now.

TENUTA
LENA DI MEZZO



Valpolicella

D.O.C.
CLASSICO SUPERIORE

Grape varieties

Corvina Veronese, Corvinone, Rondinella.

Vinification

Destemming and soft crushing. Fermentation in steel tanks at a controlled temperature with frequent daily pumping overs, to get the maximum aromatic extraction and low tannic perception. After the latter and the following malolactic fermentation, the wine matures in 20-30 hl Neutral French oak barrels for 18 months and continues the process in bottle for at least 6 months before being released to the market.

Organoleptic description

Deep ruby red. Vibrant with floral, fruity and spice aromas such as wild rose, violet, cherry, black plum, blackberries, black pepper, liquorice, cinnamon and vanilla. Dry, full body with fine tannins. The flavors remain true to the nose. Well-balanced with a long finish. Drink now, this wine has a beautiful potential of aging for 5+ years.

TENUTA
LENA DI MEZZO



Valpolicella Ripasso

D.O.C.
CLASSICO SUPERIORE

Grape varieties

Corvina Veronese, Corvinone, Rondinella.

Vinification

Destemming and soft crushing. Fermentation in steel tanks with daily punching down. In February the skins of grapes used to make Amarone wine are introduced in the steel tanks for a second fermentation. Once the malolactic fermentation is over, the wine is aged for at least twenty months in large 30 hl Neutral French Oak barrels. The wine then matures in bottle for six months before being released to the market.

Organoleptic description

Deep ruby red. Intense and vibrant with fine tannins, floral, fruity, spices aromas such as violet, cherry, black pepper and cinnamon, licorice, vanilla and tobacco. Full-body and pleasantly harmonious in the mouth. The flavors remain true to the nose. Long finish. Drink now and has a beautiful potential of aging for 10+ years.

TENUTA
LENA DI MEZZO



Amarone della Valpolicella

D.O.C.G.
CLASSICO

Grape varieties

Corvina Veronese, Corvinone, Rondinella.

Vinification

A soft crushing and destemming takes place from late January to early March according to the vintages. Slow alcoholic fermentation in small steel vats with a long maceration of the skins. Once the malolactic fermentation is over, the wine is aged for at least 24 months in 20 and 30 hl french oak. Once bottled, it ages for at least 6 months before being released to the market.

Organoleptic description

Deep garnet red. Intense with fine tannins, fruity and spices notes of black berries, cherry, vanilla, cloves, black pepper, licorice and chocolate. Also present flavors of leather, tobacco and dried prune, this wine is a total umami experience. Medium acidity, with fine tannins and full body. The flavors remain true to the nose. Long finish. Drink now and has a beautiful potential of aging for 20+ years.

TENUTA
LENA DI MEZZO



Scarnocchio

AMARONE
DELLA VALPOLICELLA
D.O.C.G. CLASSICO
RISERVA

Grape varieties

Corvina Veronese, Corvinone, Rondinella.

Vinification

Soft crushing and destemming of the grapes from January to the end of March depending on the vintage. A slow alcoholic fermentation follows in small steel barrels at controlled temperature. Long maceration of the skins. Afterwards, the wine passes into french oak where it completes the malolactic fermentation. After the summer racking, 90% of the Scarnocchio Amarone ages for at least 36 months in 30 hl french oak while the remaining 10% ages in french oak. After being bottled, aging follows for at least 12 months before marketing.

Organoleptic description

Deep garnet red. Intense blue floral notes with aromas of spirited cherries, dark plum, blackberry, licorice, dried flowers, sweet tobacco and spices such as black pepper. On the palate, it is full bodied, warm, mouth-filling and dry. The flavors remain true to the nose. Long Finish. You can drink it now or wait. This wine has a fantastic potential of aging for 30 + years.

TENUTA
LENA DI MEZZO



Recioto della Valpolicella

D.O.C.G.
CLASSICO

Grape varieties

Corvina Veronese, Corvinone, Rondinella.

Vinification

Gentle crushing and destemming followed by a slow alcoholic fermentation in small steel vats. Once the malolactic fermentation is over, the wine is aged for 24 months in natural French oak barrels.

Organoleptic description

Deep purple red. Intense and fine with expressive fruity and floral aromas of violet, iris, wild rose, cherry, prune and compote. Also present vanilla and ripe fruit. Medium acidity and full body. The flavor remains true to the nose. Well-balanced with a long finish. You can drink now or wait. This wine has a beautiful potential of aging for 10 + years.

TENUTA
LENA DI MEZZO



TENUTA
LENA DI MEZZO



— CASA —
CAPITEI

- VALPOLICELLA CLASSICA -

Corvina Veronese

I.G.T.

Grape varieties

Corvina.

Vinification

The Grapes are hand harvest and laid on boxes for 15 days to dry, this is prior to their crushing and destemming. The alcoholic fermentation is carried out in 25-30 days in steel tanks at room temperature with frequent immersion of the skins into the must to maximize the extraction of polyphenols. Once the malolactic fermentation is completed, 50% of the wine is aged for 6-8 months in 30 hl Neutral French oak barrels, the other 50% is matured in small French oak barrels. After this period the wine remains in bottle for five months before being released to the market.

Organoleptic description

Medium ruby red. Bright and vibrant with red fruit and spices aromas such as black pepper, liquorice, blackberries, black cherry and black plum, a light citrus note. Full body with fine tannins, intense and harmonious. The flavors remain true to the nose. Long finish. Drink now and has beautiful potential of aging.



— CASA —
CAPITEI

Valpolicella Ripasso

D.O.C.

CLASSICO SUPERIORE

Grape varieties

Corvina Veronese, Corvinone, Rondinella.

Vinification

Hand harvest, destemming and gentle crushing to keep approximately 20% of whole grapes. Alcoholic fermentation with maceration for 20-25 days takes place in steel tanks with frequent and soft pumping overs. During the month of November, the wine racked to remove sediments and rough remains. In January it lays 12-15 days on its skins (pomace) which still contain living Amarone must – this latter is already at the end of its fermentation. The second maceration starts. Once this practice and the following malolactic fermentation have been completed, the wine matures in 20-30 hl Neutral French Oak barrels for 18 months and continues the process in bottle for at least 6 months before being released to the market.

Organoleptic description

Brilliant ruby red slightly garnet. Intense notes of ripe red fruits, particularly maraschino cherry, red plums, hints of marmalade and bitter chocolate. Spices such as black pepper, French vanilla and cinnamon. Dry, full-body and pleasantly intriguing in the mouth. Rich and ethereal with fine herbs. The flavors remain true to the nose. Well-balanced with a long finish. Drink now, this wine has a beautiful potential of aging for 10+ years.



— CASA —
CAPITEI

Amarone della Valpolicella

D.O.C.G.
CLASSICO

Grape varieties

Corvina Veronese, Corvinone, Rondinella.

Vinification

Gentle crushing and destemming. Cold maceration for some days before the alcoholic fermentation starts. The grapes go in small steel vats and are carried out manual pump overs. The fermentation is slow with a long maceration of the skins. Once the malolactic fermentation is over, the wine is aged for at least 24-30 months in 5 to 20 hl Neutral French oak barrels, the wine matures in bottle for 6-8 months before going to market.

Organoleptic description

Deep garnet red. Intense and rich with fine tannins, complex and expressive red fruit, aromas of spice compote, liquorice, cinnamon, and french vanilla. Also present leather, tobacco, prune, a complete umami experience! Medium acidity and full body. The flavors remain true to the nose. Long finish. You can Drink it now or wait. This wine has a fantastic potential for aging for 30 + years.



— CASA —
CAPITEI



— CASA —
CAPITEI

MONTE DEL FRÀ
AZIENDA AGRICOLA

TENUTA
LENA DI MEZZO

— CASA —
CAPITEI

Azienda Agricola Monte del Frà

Strada Custoza, 35
37066 Sommacampagna
Verona - Italia
Tel. +39 045510490
info@montedelfra.it

EXPORT

export@montedelfra.it

ITALIA

ordini@montedelfra.it

VERONA

fatturazione@montedelfra.it

www.montedelfra.it

 montedelfrawines  Monte del Frà winery

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