



MONTE DEL FRÀ®

TENUTA
LENA DI MEZZO

N e w s l e t t e r

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FINAL WORK ON MONTE DEL FRÀ'S NEW WINERY: INAUGURATION AFTER THE SUMMER



The photos that you can see on this page show the work going on in our "Emotions Room", the tasting room that pretty much represents the "heart" of our new winery.

In just a few weeks' time, in fact, the task of extending and restructuring our historic premises in the midst of our vineyards at Sommacampagna will be completed.

The new winery now covers two storeys - both with total temperature control - with an underground floor of a thousand square metres. There will therefore be ample room for all our storage and maturation facilities - the area of our barrel cellar, for example, will be doubled and a special vault will be created for the historic vintages - and this will also lead to the optimization of certain procedures (such as the bottling of our Riservas which, up until now, was carried out at various different times throughout the year)

and to even more efficient and functional logistics, with the aim of maintaining our wines in perfect condition during storage.

In the upper part of the new winery - 800 square metres - there will be space for a new warehouse for all those products (obviously excluding grapes) that are necessary for the production of our wines.

We have paid the greatest possible attention to environmental sustainability when selecting the materials used for the whole of the new project.

But the most fascinating part of the new winery complex is undoubtedly the "Emotions Room" - to which we are now putting the finishing touches - with its vaulted brick ceiling, the use of old stone and wood for the flooring, an open-plan kitchen, a state-of-the-art closed-circuit television system and its own separate entrance. Indeed, there will be everything necessary for making this room - which will be



able to hold between 50 and 100 people, comfortably seated and professionally served - into a perfect space for wine tasting and education.

The Bonomo family's idea is in fact to use this space for a whole host of events involving wine (not necessarily just from our D.O.C.s) and delicious food, thus giving the wine-loving public an opportunity to get to know some great products and enjoy new taste experiences.

GARGANEGA DEL GARDA D.O.C.: THE WHITE FOR THE SUMMER FROM MONTE DEL FRÀ

Garganega is the indigenous white grape variety par excellence in the area around Verona: both in the eastern part of the Province and in the western one that overlooks Lake Garda, even reaching northwards to the first foothills of the Alps.

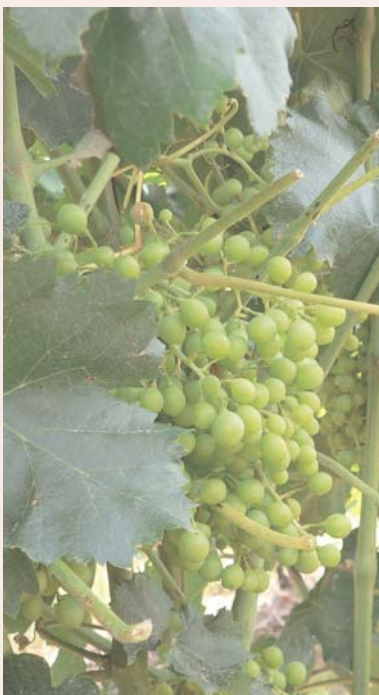
This cultivar is present in all the great white wines of the Verona area - in blends or as the sole variety used - and possesses the quality of displaying different nuances according to the various types of soil in which it is grown. The Garganega del Garda D.O.C from Monte del Frà comes from hills of morainic origin, resulting from the movement of glaciers towards the valley floors, with very loose, sandy soils. "I think that Garganega" says Claudio Introini, the oenologist who oversees Monte del Frà's technical staff, "is a really extraordinary grape. This is thanks to its characteristic of being able to "absorb" the terroir and interpret it. It is also extraordinary from an aesthetic point of view: it has one of most beautiful bunches imaginable and, when it is ripe - with its golden yellow hue - it really does epitomize the power and grace of Nature". A grape like this must not be handled clumsily; indeed, it has to be transported to the winery and processed using the greatest possible care and attention.

"We insist on picking in the very early hours of the day" adds Introini, "when temperatures are still cool, and then we chill the grapes further to 8°-10° C".

"Temperature management is fundamental for preserving all of the fruit's aromatic components and for ensuring a correct and gradual transformation of the sugars into alcohol. The more gradual all the steps are - from maceration on the skins to pressing, from the start of fermentation to its completion - the richer, more harmonious and elegant the wine will be. Apart from per-

fect, absolutely healthy grapes, though, this calls for the ability to manage quite complex technology: in very simple terms, we are talking about soft pressing using gas rather than mechanical means and careful supervision of the refrigeration units during the whole of the production process. In other words, these are avant garde techniques for preserving what Nature has given us in the vineyard".

Compared to the "Eastern" Garganegas (those that come from the volcanic spurs of the Soave zone), those from "the West" are less mineral and robust but succeed - on the other hand - in expressing greater freshness, accentuated floral aromas and an easier-drinking style. "This immediacy, though" explains Introini "does not signify fruit of lesser quality: proof of this is that Garganegas from the Lake can age and express themselves at their best even three or four years after the harvest".



2010: WILL IT BE A GREAT YEAR?

This is a question that most wine lovers are asking, following a couple of weeks of bad weather and a spring that will be remembered more as an extension of winter than as an early taste of summer.

"In point of fact" responds Eligio Bonomo, who looks after farming operations at Monte del Frà, "considering the development of the vines, I have to say that, for us, 2010 looks like being a great vintage. The most recent rains came at just the right time, contributing force and vigour to the vines; flowering was exceptional, as was the fruit-set, which gave us bunches that were not tight

but loosely-packed, thus safeguarding the fruit against possible problems from humidity and rot. The recent sunshine has allowed us to catch up the 15 days' delay in the vegetative cycle that we had before. With the current situation as it is, and supposing that the weather carries on as normal, I would say that this year we shall return to harvesting in the same period as we did fifteen to twenty years ago. We won't have to pick early as in the recent past and this can only be a positive thing for the grapes - and consequently the wines - from the 2010 vintage"