TOMMASI®
Viticoltori dal 1902

Crearo Conca d'Oro
Rosso Verona

INDICAZIONE GEOGRAFICA TIPICA

An "outside the box" wine made by the creativity and the expertise of Giancarlo Tommasi, and which highlights the distinctive characteristics of the indigenous varieties as well as the typical herbaceous notes of Cabernet Franc. A distinctive and unique wine.

TASTING NOTE

A brilliant, deep ruby red in color, it offers a rich bouquet of delicately herbaceous, fruity and spicy aromas, with notes of violets, ripe cherries, tobacco and vanilla.
It is full-bodied on the palate, with evident but velvety tannins and a spicy tanginess which gives it excellent and attractive length.

GRAPES

Corvina 60%, Oseleta 15%, Cabernet Franc 25%

ORIGIN

From the vineyards of the historic Conca d'Oro cru, in the hills of the Valpolicella Classica zone.

www.tommasi.com

VINIFICATION and MATURATION

Maceration for 15 days at a controlled temperature of 21°-23° C
Maturation for 6 months in barriques and for a further 12 months in 65 hl Slavonian oak casks 6 months' bottle aging.

ALCOHOL

14% vol.

SERVING TEMPERATURE

16-18°C

SERVING SUGGESTIONS

Ideal for accompanying meat dishes (roasts, stews and braised meats).
It is also excellent with game birds and hard, mature cheeses.

BOTTLE SIZE

750 ml