



**TOMMASI**  
Viticoltori dal 1902

**CREARO**  
Conca d'Oro  
Rosso Verona IGT  
2012



**ORIGIN:**

From "crea", a clayey loam of volcanic origin, the fruit of the legendary CONCA D'ORO – the "Golden Shell" - the prestigious hilly zone of historic Valpolicella Classica. After meticulous analyses of the soil in this prized Tommasi estate, we planted clones of the traditional Corvina Veronese, Oseleta (a restored native vine), and the modern Cabernet Franc. With loving vinification of these selected grapes was born CREARO, a "SuperVenetian" wine epitomizing the Perfect marriage between tradition and innovation.



**VINEYARD:**

Cru vineyard "Conca d'Oro" (the Golden Shell), in Sant'Ambrogio di Valpolicella,



**GRAPES:**

Corvina Veronese 50%, Oseleta 15%, Cabernet Franc 35%



**ALCOHOL:**

13%



**MATURATION:**

Corvina and Oseleta grapes are dried for 30 – 40 days prior to pressing and then 6 months maturation in French oak barrels + 12 months maturation in Slavonian oak barrels of 35hl.



**TASTING NOTES:**

Intense, deep ruby red color. Very fruity perfumes, rich, spicy, black pepper nose. Full bodied taste, very intense, spicy, smooth, full of flavors.



**RECOMMENDED WITH:**

White and red meats, game, fresh and aged cheeses.



**SERVICE TEMPERATURE:**

16-18°C/60.8-64.4° F



**BOTTLE:**

750 ml

