



BOLLA
Creso 2011
Rosso Verona IGT

Area of Production:

In the Negrar valley in Valpolicella, Italy.

Soil:

Loose, stony, morainic.

Grape Varieties:

65% Corvina, 35% Cabernet.

Production Technique:

Fresh Corvina and partially dried (40 days) Cabernet Sauvignon are vinified to create a cuvée of truly special elegance and structure. The fermentation takes place between November and December and lasts about 15 days. The wine then ages in French barrique (new and one year old) for about 12 months. Creso is then further matured in the bottle for about six months.

Characteristics:

Color: Intense, dark, deep ruby.

Bouquet: Ample, complex, elegant and fruity with notes of toasted wood.

Taste: Powerful and persistent with ripe berries, cocoa, plum and offers sweet, silky and velvety tannins.

Alcohol Content: 15%.

Total Acidity: 5.2 g/l.

Enjoy with grilled meats such as steak, pork tenderloin, as well as with a variety of cheeses.