



CONTRÁMALINI



## El Creareto Veneto IGT Passito Rosso



A sweet, well-structured red wine, made from an unusual blend of grape varieties and vinified using the traditional *appassimento* (drying) method; it is so completely satisfying and complex that it can even be enjoyed on its own.

**Production zone:** Pescantina

**Grapes:** Corvina Veronese, Corvinone, Ancellotta

**Production:** after harvesting, the specially selected grapes are left to dry on racks in well-ventilated rooms until February. This is followed by pressing and fermentation with maceration of the must on the skins at 17°-18°C, with daily pumping over of the must.

**Maturation:** 40 months in French oak barriques and tonneaux, followed by a few months' bottle-ageing

**Residual sugar:** 90 g/l.

**Alcohol:** 15.5% vol.

**Service:** serve it in large glasses at 16°C

**Food pairings:** blue cheeses, dry pastries, or bitter chocolate. Excellent also drunk on its own at the end of a meal

**Bottle size:** 0.50 l.

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