CASA DEFRÀ

Alcohol:
12,5% by Vol.

Serving Temperature:
8°-10°C

Cellar Potential:
from 1 to 3 years

Denomination:
Colli Berici DOC

Bottle:
750 ml
Conica light 500g
105 (21x5 strati)
EAN Code:
8008900008678

REDEMONTE

Bianco Colli Berici D.O.C.

The white magic from the Berici Hills

A true expression of the Berici Hills. Easy to drink yet capable of enchanting every time, this white reveals its magic especially at the table. You will appreciate all its unique nuances when paired with vegetarian, vegan, fish-based and white meat dishes. A real turning point in taste, perfect for your next gatherings, bringing elegance and charm to every occasion.

Key points:

- ✓ *4 generations great quality venetian wines*
- ✓ *Extra Support for local vine-growers*
- ✓ *Doc from th unique Colli Berici area*
- ✓ *Soil basaltic and volcanic*
- ✓ *Benefit corporation*

SUSTAINABLE WINERY 3E EQUALITAS

Certified B Corporation MAKING BUSINESS A FORCE OF GOOD

Tasting Notes:

A straw yellow wine, with golden freckles, the colour that dyes the hills where its grapes grow and ripen between winter and spring. The aromas are vivid and varied, with notes of golden apple, melon, pineapple, jasmine, and aromatic herbs, set against a bright background of zesty sensations. **Like its colour, the aromas evoke the warm season**. The taste is fresh and silky, with hints of fruit and herbs, immediately conjuring images of a summer beach or an outdoor lunch in the countryside, carried by gentle breezes. **A sip that quenches the palate and brightens the moment, with a juicy finish and an exotic fruit flavour.**

Best Food Pairings

The wine that pairs with everything. Exactly the white you always want to have with you, especially when you're on holiday. It pairs beautifully with mixed fried fish and vegetables, swordfish and avocado tartare, rabbit with sage, oven-baked sea bass in orange sauce, lemon chicken, pasta with clams and asparagus, turbot in a potato crust, vegetarian lasagna, pasta with Taleggio and radish, spinach gnocchi with butter sauce, zucchini and mozzarella cakes, and creamed peas with potatoes and ginger. **A genuine white from the Colli Berici, offering a superior taste for your most enjoyable moments.**