CASA DEFRÀ

Alcohol:
12,5% by Vol.

Serving Temperature:
14°-16°C

Cellar Potential:
from 1 to 3 years

Denomination:
Veneto IGT

Bottle:
750 ml
Bordolese 380gr
125 (5x25 layers)
EAN Code:
8008900007848

SUSTAINABLE WINERY 3E EQUALITAS

Casa Defrà is
a brand of Cielo e Terra

Cabernet Sauvignon Veneto IGT

Very distinguished

Casa Defrà, synonymous with **Casa dei Fratelli Cielo**, identifies the original family farmhouse at the foot of the Colli Vicentini. Here, our family took root in 1908 and planted the first vineyard, the genesis of an entrepreneurial project spanning **4 generations** that is soon destined to cross national borders and expand globally. Today, Casa Defrà produces wines from grapes cultivated in the areas surrounding **Vicenza** by generations of winemakers deeply connected to their land through a great passion. This tradition is renewed with each harvest, with the same care as always.
Casa Defrà's **Cabernet Sauvignon** is the perfect choice when you fancy a glass of red wine rich in aromas and flavour and still refreshing.

Key points:

- ✓ *4 generations great quality venetian wines*
- ✓ *Extra Support for local vine-growers*
- ✓ *Soil basaltic and volcanic*
- ✓ *Benefit corporation*

Tasting notes

A juicy and balsamic **Cabernet Sauvignon, light and savoury** at the same time. Its colour is already a program with such a dense red hue. A **spiced, dark-fruited** nose with hints **of freshly cut herb, rosemary and cedar**, delicious and distinguished aromas for a tempting glass. A taste of this red is almost like an adventure in Mediterranean woods, with the charm of wild nature all around you. A sip delightfully completed with an herbaceous and **fruity finish**. A wine that stands out on the table from the very first glance!

Best Food Pairings

Casa Defrà's Cabernet Sauvignon is the ideal companion for many aromatic and **"wild" recipes**, based on **spicy vegetables, mushrooms, truffles, red meat and game.** For a triumph of flavours, pair it with all the following recipes: grilled New York-style steak, stuffed peppers, beef fillet with green peppercorn sauce, lamb rack with black olives sauce, beef bourguignon, beef tenderloin with mushrooms, fettuccine pasta with meatballs, porcini mushroom soup with herbs croutons, wild boar sausages, roasted hare with black truffle.