CASA DEFRÀ

Alcohol:
12% by Vol.

Serving Temperature:
12°- 14°C

Cellar Potential:
from 1 to 3 years

Denomination:
Veneto IGT

Bottle:
750 ml
Bordolese 380gr
125 (5x25 layers)
EAN Code:
8008900007855

SUSTAINABLE WINERY 3E EQUALITAS

Casa Defrà is
a brand of Cielo e Terra

Chardonnay Veneto IGT

Every sip, a smile!

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.
The **Casa Defrà Chardonnay** is the perfect white wine for those who seek **sunshine and joy in their glass.**

Key points:

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

Tasting notes

A golden glass that shines like a summer day and smells **of fresh fruit, jasmine flowers**, and **freshly baked bread**: this is Casa Defrà's Chardonnay! A light and refreshing sip, crowned with a silky and flavorful finish. A white wine to enjoy at any moment, perfect for aperitifs but also for more special occasions. Its low alcohol content and **natural balance** make it effortlessly easy to pair with any dish.

Best Food Pairings

Speaking of food pairings… you're spoiled for choice! Casa Defrà's Chardonnay is **incredibly versatile**. White meats, vegetables, fish, shellfish, and molluscs pair beautifully with this white wine. Don't miss the chance to enjoy this Chardonnay with a mushroom pizza, a tartare of mozzarella, shrimp, and avocado, almond chicken, an omelette with white asparagus, a rice salad with vegetables, a sea bass carpaccio with cashews and mango, a trout fillet with grilled leeks, or a classic sole meunière.