CASA DEFRÀ

Alcohol:
11% by Vol.

Serving Temperature:
6°-7°C

Cellar Potential:
from 1 to 2 years

Denomination:
Lessini Durello Doc

Bottle:
750 ml
Collina 600 gr
80 (5x16 layers)
EAN Code:
8008900009446

SUSTAINABLE WINERY 3E EQUALITAS

Casa Defrà is
a brand of Cielo e Terra

Lessini Durello D.O.C. Brut

Bubbles with an extra edge

Sparkling and volcanic are the two adjectives that perfectly describe the delightful charm of this Durello Brut, a new entry in Casa Defrà, made exclusively with Durella grapes. This local grapevine grows gorgeously among the Lessini hills, where volcanic and fertile soils mark the landscape, between the provinces of Vicenza and Verona. The memorable green hills inspired the Cielo family to dress the new Durello packaging in a similar shade to honour its origins. Its story embodies authenticity and, most importantly, flavour. Durello Casa Defrà is the right choice when you want a bold sparkling wine, just like those "Durelle" grapes with thick skin, so generous in flavours and aromas. Each taste of this fresh Durello Brut will rule even the most engaging and unique social gatherings.

Key points:

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

Tasting Notes:

Bubbles bright as platinum, rich and persistent, like the scents they release! This Martinotti Method shows the most typical aromas of Durella grapes, with hints of lemon and apple, hawthorn and elder flowers.This sparkling wine is also intense in terms of taste. Its perlage remains soft and delicate while displaying an explosive blend of flavour and freshness that lingers on the palate. That is the most typical and valued characteristic of this DOC's sparkling wines. On its own it is already a tasty story, to share with the people you love. A finding you're keen to repeat.

Best Food Pairings

Durello Brut from Casa Defrà captivates you from the first sip to the food pairings, thanks to its minerality, smoothness, and freshness, which reign supreme on every table, even when not accompanied by food. You can enjoy it on its own, but to fully appreciate its flavour, match it with Italian and international recipes with fish, shellfish, cured meats, vegetables, and legumes. Make sure you pair it with samples of prosciutto and melon, fried artichokes and courgettes, chickpea falafel, Cantonese rice, a simple and timeless salami sandwich, grilled swordfish, and those cod "cicchetti", the most typical happy hours in "its own" territory. Even when you are not in Veneto, among the Lessini Hills, with this sparkling wine you can experience a taste of a tasty holiday.