CASA DEFRÀ

Alcohol:
12,5% 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:
8008900007879

SUSTAINABLE WINERY 3E EQUALITAS

Casa Defrà is
a brand of Cielo e Terra

Merlot Veneto IGT

Velvet and flavour

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. From the expertise of Casa Defrà this tantalizing **Merlot** comes to life to make every season happier, thanks to a **velvety and savoury taste.**

Key points:

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

Tasting notes

Velvet meets silk, in a red glass full of **smooth and flavourful sensations**. Thanks to the terroir, the typical roundness of Merlot is here combined with touches of **salty minerality**. Its genuine charm shows aromas of **red fruits, wildflowers and spices**. Roses meet berries and cinnamon in a full, juicy sip. A soft, mouthful and round taste with a **fresh and mineral finish**, too inviting to decline.

Best Food Pairings

A red that **pairs easily**, even with seafood recipes. **Casa Defrà's Merlot** is the ideal friend for cured meats and medium-aged cheeses, grilled and pan-cooked meats, stuffed pasta and meat sauce, soups and juicy dishes based on tuna, swordfish or cod. Don't miss it in combination with polenta with salami, bruschetta with dried peppers and pecorino, Sicilian-style swordfish, stewed cod, Bolognese-style tortellini, or a rich mixed grill with which to celebrate outdoor lunches and dinners.