CASA DEFRÀ

Alcohol:
15% by Vol.

Serving Temperature:
16°-18°C

Cellar Potential:
from 1 to 10 years

Denomination:
Amarone
della Valpolicella
DOCG

Bottle:
750 ml
Borgogna 600g
95(19x5)
EAN Code:
8008900009095

GRAN MIRAJO

Amarone della Valpolicella D.O.C.G.

There is power in here

In our **Gran Mirajo** Casa Defrà strength meets pleasure. The most appreciated qualities of a great Amarone della Valpolicella blended with an unstoppable drinkability, thanks to a savoury and harmonic character. Just that red wine you hold in store for the most special occasions but that deserves to be enjoyed 365 days a year. It is no coincidence that Casa Defrà means “Casa dei Fratelli” (House of the Brothers), to suggest the genuine and convivial character of this wine. **A well-balanced nectar, with a chic, black and gold label, it will dress all your events with its presence and bold flavour.**

Key points:

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

SUSTAINABLE WINERY 3E EQUALITAS

Certified B Corporation MAKING BUSINESS A FORCE OF GOOD

Tasting Notes:

What a lively and luminous ruby red! Already in the colour you perceive its power. In our Amarone Casa Defrà, you will find a special tension between strength and pleasantness, starting with the aromas. A fruit-forward wine, at first, in which the notes of ripe red fruits, raisins and dried plums stand out. Then, you will be enveloped by vibrant sensations of sweet spices, coffee, and chocolate. As if that weren't enough, the scents are refreshed by balsamic hints. This Amarone reveals a rich and chewy taste, soft and tasty at the same time, with a lingering aromatic persistence. **In the end, it will delight you with memories of espresso and chocolate cherry truffles.**

Best Food Pairings

A king of balance, perfect to accompany both rich recipes, worthy of a noble banquet hall, and simpler dishes but equally full of flavour. Enjoy and pair it with Gorgonzola steak, beef stew with polenta, braised meat with mushrooms, oxtail stew, guinea fowl stuffed with mushrooms, speck and chestnuts, rack of lamb with bacon and thyme, pork loin with apples, raisins and ham, pheasant with peverada sauce, seared duck breast with cherries and Amarone sauce, chipotle burgers, balsamic glazed pork chops, assorted samples of Stilton and Grana Padano cheeses, served with plum mustard. These wine-food pairings are like hugs.