CASA DEFRÀ

Alcohol:
12% by Vol.

Serving Temperature:
12°- 14C

Cellar Potential:
from 1 to 3 years

Denomination:
Delle Venezie DOC

Bottle:
750 ml
Bordolese 380gr
125 (5x25 layers)
EAN Code:
8008900005684

SUSTAINABLE WINERY 3E EQUALITAS

Casa Defrà is
a brand of Cielo e Terra

Pinot Grigio Rosé Delle Venezie DOC

A charm of its own

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.
Did you know that **Pinot Grigio** is a **pink-skinned grape**, not a white one? Thanks to the expertise of Casa Defrà, this grapevine is ready to win you over in many ways.

Key points:

- ✓ *4 generations great quality venetian wines*
- ✓ *Delle Venezie DOC, renowned area*
- ✓ *Extra Support for local vine-growers*
- ✓ *Soil basaltic and volcanic*
- ✓ *Benefit corporation*

Tasting notes

A **rosé** with beautiful **copper hues**, a charm that only Pinot Grigio can deliver. This wine surprises both the eye and the nose, revealing aromas where roses stand **alongside tangerines**, wild **strawberries, aromatic herbs and wisteria flowers**. Its taste is just as vibrant, with a lively acidity that tickles the palate and a long, **persistent finish** rich in hints of fresh and dried fruit.

Best Food Pairings

Delightful on its own, this wine works magic when paired with the right dishes. To impress and be impressed, enjoy it with a **classic marinara pizza**, a light and fragrant panzanella, supplì, salmon canapés, a citrus-marinated trout tartare, or a tuna carpaccio with lemon zest and pomegranate sauce. The perfect white wine for **everyday pairings and gourmet experiences alike**. Try it also with Niçoise salad, red shrimp nigiri, eggplant rolls with mozzarella, or pasta with red mullet and provolone cheese fondue.