CASA DEFRÀ

Alcohol:
11% by Vol.

Serving Temperature:
6°-8°C

Cellar Potential:
from 1 to 3 years

Denomination:
Prosecco Doc

Bottle:
750 ml
Collina 600 gr
80 (5x16 layers)
EAN Code:
8008900005486

SUSTAINABLE WINERY 3E EQUALITAS

Casa Defrà is
a brand of Cielo e Terra

Prosecco DOC Brut

The Sparkling Essence of Italian Flavor

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. A passion that further animates the bubbles of this fragrant **Prosecco Doc**, produced with **Glera and Pinot Noir** grapes.

Key points:

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

Tasting notes

Inside a glass of Prosecco DOC Casa Defrà, you can find the true **generosity and lightness of Italian Prosecco**. Produced with Glera grapes, refermented in an autoclave according to the **Charmat Method**, it shows **refreshing aromas** of crunchy apples, lemon zest, and a touch of mint and basil. Its juicy sips remind you of a thirst-quenching homemade lemonade, enriched with a soft carbonic and a fruity, balsamic finish.

Best Food Pairings

Posecco DOC Casa Defrà is the perfect choice when you want **to enjoy seafood, fresh cheeses** and **crunchy veggie** appetizers. Pair it with Venetian **"cicchetti"**, a typical appetizer made with cod, roasted tofu with peanuts, dim sum, chickpea cream tacos with avocado and cilantro, falafel, white asparagus with "cacio e pepe" sauce, gratin mussels with Parmesan, and croaker tartare on mozzarella and ginger cream