CASA DEFRÀ

Alcohol:
10,5% by Vol.

Serving Temperature:
6°-8°C

Cellar Potential:
from 1 to 3 years

Denomination:
Prosecco Doc Rosé

Bottle:
750 ml
Collina 600 gr
80 (5x16 layers)
EAN Code:
8008900001990

SUSTAINABLE WINERY 3E EQUALITAS

Casa Defrà is
a brand of Cielo e Terra

Prosecco DOC Rosè Extra Dry

Born with style

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 Rosé**, 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

Casa Defrà Prosecco Rosé possesses colour, aromas and flavours for sale! Even its **powder pink** hue suggests elegance. As if that were not enough, its gentle bubbles reveal vivid **scents of winter fruit** in which it is easy to feel the freshness of mandarins, red currant, and the crunchy and sweet touch of pears. A Prosecco that reveals itself sip after sip, with a **pleasantness and balance** that remain in the heart. An innate style that leaves its mark.

Best Food Pairings

Prosecco Rosé Casa Defrà is a great soloist but also knows how to orchestrate gorgeous and super tasty appetizers. The perfect bubbles for **traditional recipes**, based on cured meats, vegetables and seafood, and **fusion dishes** that make you travel to the East. Don't miss this Prosecco in the company of a prosciutto omelette, tempura prawns, skewers made with melon, mozzarella, and ham, bacon and asparagus puff pastry rolls, Parmesan baskets with ricotta and aubergines, sushi and salmon nigiri, samosas and spring rolls.