CASA DEFRÀ

***Alcohol:***
12% by Vol.

***Serving Temperature:***
8°- 12°C

***Cellar Potential:***
from 1 to 3 years

***Denomination:***
Veneto IGT

***Bottle:***
750 ml
Bordolese 380gr
125 (5x25 layers)
***EAN Code:***
8008900007862

SUSTAINABLE WINERY 3E EQUALITAS

Casa Defrà is
a brand of Cielo e Terra

# Sauvignon Blanc Veneto Igt

## *So dazzling*

**Casa Defrà**, ynonymous 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.
The land and expertise of Casa Defrà have undoubtedly contributed to the **enchanting aromas** of this **Sauvignon Blanc**. You'll love it even before taking your first sip.

### *Key points:*

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

## Tasting notes

This **Sauvignon Blanc** boasts a **bright and lively appearance**, perfectly reflecting the aromas that jump out of the glass, with hints of lemon, lime zest, acacia flowers and sage.
Its **colour** naturally features flashes of **yellow and green**. The real magic happens on the palate, where you'll appreciate the **mineral character** imparted by the Berici Hills. Once covered by the sea, this land is rich in fossilized shell deposits. This extraordinary terroir gives this white wine its distinctive charm. Each sip delivers **freshness and flavour**, culminating in a crisp, citrusy, and **thirst-quenching finish** with subtle saline hints.

## Best Food Pairings

**Casa Defrà Sauvignon Blanc** is the **ideal companion for vegetarian and seafood recipes**. For a guaranteed winning combination, pair it with clam and rocket pasta, sea bream baked in foil, cod with cherry tomatoes and olives, puttanesca pasta, swordfish carpaccio with apple and ponzu sauce, zucchini and prawn pasta, "scapece" zucchini, and a sashimi platter, including tuna, salmon, and prawns.