



Cielo e Terra, Casa Defra, Sauvignon Blanc, Veneto IGT, Italy, '2025'

Product code: `2857

PRODUCER PROFILE

Cielo e Terra is a joint venture between the Cielo family, who have been making wine for over a century in Veneto and Puglia, and growers Cantina Sociale Colli Berici.

Drawing on Colli Berici's vineyard resources, combined with the Cielo's winemaking skills, their partnership consistently produces wines from both indigenous and international varieties that represent fantastic value for money.

VITICULTURE

Medium-textured soil, stony with the presence of a well-drained and basically calcareous fossil. The climate is temperate of a sub-continental type, with fairly harsh winters, spring period without frosts, regular rainfall on 1200-1300 mm per year with good temperature range during the ripening phase.

WINEMAKING

The grapes are harvested manually and the maceration takes place cold for a few hours. Use of selected yeasts, fermentation at a temperature below 20° C, resting on the lees under protection of nitrogen. Maturation is done in stainless steel tanks at controlled temperatures below 20° C to avoid malolactic fermentation. Sterile bottling by isobaric filler.

TASTINGNOTE

A pale straw yellow, delicate, crisp whitewine with a pleasant bouquet with varietal notes of passion fruit, white peach and citrus. Fresh, fruity taste with a good aromatic note.

FOOD MATCHING

Excellent with raw fish appetizers, light first courses based on fish, vegetables and fresh cheeses.



TECHNICAL DETAILS

Varieties:

Sauvignon Blanc 100%

Vegetarian

Vegan

Lightweight bottle

Features

ABV: 12%

Closure: Screw cap

Colour: White

Oak Ageing

No oak ageing

Style: Still wine

Case Size: 6 x 75cl

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