

Casa Defrà's Redemonte Colli Berici Doc

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To tell the story of this wine, it's worth starting with the name it carries on its label. Casa Defrà, a contraction of "Casa dei Fratelli Cielo," is the brand that Cielo & Terra dedicates to its own farmhouse of origin, at the foot of the Colli Berici, where in 1908 the family put down roots and planted its first vineyard. It is the mark of a story spanning four generations, today among the most authoritative winemaking realities in the Veneto: a group that has grown to become, since 2023 with the merger of the Cantine dei Colli Berici into the Collis Veneto Wine Group, a production system of over 6,000 hectares and 2,000 winegrowers between Vicenza and Verona. Casa Defrà is therefore much more than a commercial brand: it is the way this large company remains faithful to its rural origins and to its bond with the winegrowers of the territory.

And the territory, here, is the true protagonist. The Colli Berici are a district of extraordinary winemaking vocation, perhaps not yet fully recognized by the general public: basaltic and volcanic soils, a mosaic of exposures and microclimates, a capacity to give white wines tension, sapidity, and aromatic finesse. This is precisely why the role of a group like Cielo & Terra is decisive today: it represents one of the most important voices in bringing out and giving credit to the value of this denomination, bringing it to the attention of an ever wider market without betraying its identity.

The Redemonte Bianco is an excellent ambassador for all of this. It is born from a blend of Garganega, Sauvignon Blanc and Chardonnay. An encounter that unites the most authentic Venetian soul, Garganega, with its structure and Mediterranean stride, with the aromatic, citrusy verticality of Sauvignon Blanc, finding elegance and roundness in the Chardonnay. Vinified in steel to preserve its freshness and purity of fruit, it appears a straw yellow with golden reflections, the same colors as the hills where it matures between winter and spring.

On the nose it is lively and varied: notes of golden apple, melon, and pineapple, a floral touch of jasmine, aromatic herbs, and a luminous background of citrus sensations. In the mouth it is fresh and silky, with echoes of fruit and herbs that immediately bring to mind an outdoor lunch or a summer breeze; the sip is thirst quenching and closes on a juicy finish, with returns of exotic fruit.

We paired it with creamed salt cod served on a crostino of white polenta, and I must say it was an absolutely winning choice: the citrusy freshness of the wine cleansed the creaminess of the dish with every sip, while its softer side matched its delicacy well. A pairing rooted in the territory, one that tells the story of both the wine and the land it comes from.

Company Profile

“We create value in a more equitable and sustainable supply chain, with the utmost respect for people and the planet.” Cielo e Terra has two roots in the Veneto region: the Cielo family and the winemakers of Cantine dei Colli Berici. The Cielo family’s connection to the land began in 1908 in the Vicenza countryside, near the castles of Romeo and Juliet, where great-grandfather Giovanni purchased a small farm and vineyard. Grandfather Pietro continued to lead the company with great passion and social commitment. In the 1960s, the third generation—Giovanni, Renzo, and Piergiorgio—established the new winery, a blend of tradition and innovative research, which has seen strong national expansion. Since 2023, with the merger of Cantine dei Colli Berici into Collis Veneto Wine Group, it has expanded its production base to more than 6,000 hectares and 2,000 winemakers between Vicenza and Verona. Today, Luca and Pierpaolo lead the company, supported by a long-standing partnership with local winemakers.

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