



DE STEFANI Naturalmente Rosso

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| REGION/ ORIGIN | Veneto Rosso d'Italia | WINEMAKER | Alessandro De Stefani |
| VINTAGE | 2018 | WINERY ESTABLISHED | 1866 |
| VARIETALS | 54% Merlot 46% Raboso | VINEYARD(S) | Estate fruit (Piave Valley) |
| ALCOHOL | 13% | AGE OF VINEYARD(S) | 20 years old |
| FERMENTATION | Concrete vats Indigenous yeasts | SOIL TYPE | Clay & limestone |
| AGING | 12 months | VINEYARD(S)' ELEVATION | 10 meters |
| BARREL TYPE | 225L French oak | FARMING METHODS | Organic & biodynamic (not certified) |
| YEARS IN USE | 2 nd – 4 th use | PRODUCTION | 4,000 bottles |
| FILTER/FINING | None | | |
| TOTAL SULFUR/ RS | 60 mg/l 0 g/l | | |

For four generations, the De Stefani family has had a passion for grape growing and the art of producing wines with a rare & beautiful personality

The family of *De Stefani* dates back to the later half of the 1800's, having created wines of the utmost quality since the beginning, and continuing today under the experience of the family's 4th generation winemaker, Alessandro. The family began in Refrontolo, a small hilly village in between the two famous Prosecco towns of Conegliano and Valdobbiadene, and more recently has accrued two other vineyards to combine for 40 hectares of total estate. With a complete dedication to as natural production as possible, the estate is organically farmed, they only rely on naturally occurring yeasts as well as never adding sulfur during vinification (since 2009), all while focusing on many varietals that they have found to create incredible results in their unique terrain. Thriving from the local clay soils, the wines of De Stefani are stunning, true to type, and richly complex.

The Naturalmente range began in 2021 – to focus on wines the way Mother Nature creates them

The *2018 Naturalmente Rosso* is made of two grapes that the winery loves and adores, and is able to bring their heritage and their passion together as one. Essentially half and half Merlot and Raboso, the Merlot is harvested about a month earlier than the Raboso in late September, and the wines are vinified separately until blended before bottling. Natural fermentation in concrete takes place for these grapes, and then it ages in used French barrique for around a year. The wine is blended without fining or filtration, and only a small amount of sulfites were used to preserve the final wine. An intense ruby color sits in the glass, and the aromas of this red are lively and full of red fruits like cherries, raspberries, and strawberries, while having an underlining of savory spice to accompany it all. In the mouth, the wine is fresh but quite smooth, with silky tannins, a lovely full texture, and a long finish of cherries and forest spice.