



DE STEFANI Rosé Col Fondo

REGION/ ORIGIN	Veneto Rosé Frizzante I.G.T. Veneto	WINEMAKER	Alessandro De Stefani
VINTAGE	2016	WINERY ESTABLISHED	1866
VARIETALS	100% Raboso	VINEYARD(S)	Estate fruit (Piave Valley)
ALCOHOL	11%	AGE OF VINEYARD(S)	15 years old
FERMENTATION	Method Champenois (no disgorgement) Indigenous yeasts	SOIL TYPE	Clay & limestone
AGING	No oak aging	VINEYARD(S) ELEVATION	10 meters
FILTER/FINING	None	FARMING METHODS	Sustainable
TOTAL SULFUR/ RS	5 mg/l 0 g/l	PRODUCTION	4,000 bottles

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.

Col Fondo = In the bottom/background (referring to the lees)

The 2016 *Rosé Col Fondo Frizzante* takes bubble production in this area all the way back to its roots. Typically sparkling wines are made from the Glera grape to make Prosecco, and when using a red grape to make rosé, the name Prosecco is forfeited although the production methods can be the same. Here, 100% Raboso from the estate vines in the Piave Valley were used and underwent its vinification in traditional Method Champenois style. After the initial fermentation in steel, the wine is bottled with its lees under the typical crown cap enclosure, including no preservatives or sulfites. From here, the wine sees its secondary fermentation in bottle, but is never disgorged before release. This is where this wine takes its name, "Col Fondo," where it is 'on the lees.' This pet nat style gives a wonderful creamy foam to the finished wine, shows a intense and lovely bread crust aroma, and a fresh and dry mouth full of fruit and character.

Being that this wine contains its deposit of lees within the bottle, this sparkling can be enjoyed by decanting the wine off of the deposit for a clear, sparkling wine; or the deposit can be left in the glass to add to the rich aromas and incredible texture on the palate. Natural bubbly at its best!