



DE STEFANI Redentore Cabernet Sauvignon

REGION/ ORIGIN	Veneto Della Venezie IGT	WINEMAKER	Alessandro De Stefani
VINTAGE	2016	WINERY ESTABLISHED	1866
VARIETALS	100% Cabernet Sauvignon	VINEYARD(S)	Estate vines
ALCOHOL	12.5%	AGE OF VINEYARD(S)	15 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Clay rich in limestone
AGING	12 months	VINEYARD(S)' ELEVATION	10 meters
BARREL TYPE/ YEARS IN USE	Allier Troncais Barrique 2 nd -3 rd use	FARMING METHODS	Organic Single Guyot
FILTER/FINING	None	HARVEST	End of September
TOTAL SULFUR/ RS	8 mg/L 2.1 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. In 1971, Tiziano De Stefani (Alessandro's father), moved his family to the Fossalta di Piave where they could grow many different grapes on the clay soils of the old river plain, while retaining their esteemed Glera vineyards for Prosecco production. 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. The Redentore label comes from the younger vines of the estate that will someday be destined to carry the De Stefani flagship label.

Tiziano De Stefani purchased land in the Fossalta di Piave in the early 1970's in order to grow Merlot At the same latitude and with identical soils to Pomerol in France, this became their new home

The 2016 *Redentore Cabernet Sauvignon* comes from the 'second label' of the De Stefani estate. Created in the same natural style as the flagship wines from the property, the Redentore line takes advantage of some of the younger vines (15 years) that will someday produce the exceptional De Stefani wines. The grapes go into stainless steel for alcoholic fermentation with natural yeasts, and are then moved to used French barrique for a years aging and malolactic fermentation. This expression of Cabernet shows off the rich clay soils with its depth of fruit, all the while retaining a fresh character of spicy wooded notes, underbrush, and a touch of florality. It is a wonderful accompaniment to braised dishes, stewed vegetables, and firm cheeses.