



DE STEFANI Redentore Merlot

REGION/ ORIGIN	Veneto Della Venezie IGT	WINEMAKER	Alessandro De Stefani
VINTAGE	2015	WINERY ESTABLISHED	1866
VARIETALS	100% Merlot	VINEYARD(S)	Estate vines
ALCOHOL	12.8%	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 1 st -3 rd use	FARMING METHODS	Organic Single Guyot
FILTER/FINING	None	HARVEST	End of September
TOTAL SULFUR/ RS	6 mg/L 3.8 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 2015 *Redentore Merlot* 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. This wine's fruit will someday go into the estate's Plavis Merlot, as when Tiziano De Stefani found the right area in Veneto to make wines like those in Pomerol France, his goal was to make world-class Merlot. The grapes go into stainless steel for alcoholic fermentation with natural yeasts, and are then moved to French barrique for a years aging and malolactic fermentation. A beautiful and clean fruit presence is common in the wines from Redentore, and this wine is such a vibrant and expressive example, with round and soft fruit, spice, a touch of vanilla, and wonderful balanced acidity. This is a beautiful representation of the Merlot variety, and will pair perfectly with salami, grilled meats, roast beef, and aged cheeses.