



DE STEFANI

Redentore Prosecco Brut Millesimato

REGION/ ORIGIN	Veneto Prosecco DOC	WINEMAKER	Alessandro De Stefani
VINTAGE	2022	WINERY ESTABLISHED	1866
VARIETALS	100% Glera	VINEYARD(S)	Estate vines
ALCOHOL	11%	AGE OF VINEYARD(S)	15 years old
FERMENTATION	Stainless steel Indigenous yeast ferment	SOIL TYPE	Clay rich in limestone
AGING	No aging, Charmat Method	VINEYARD(S)' ELEVATION	100m
FILTER/FINING	None	FARMING METHODS	Organic Double Guyot
TOTAL SULFUR/ RS	10 mg/L 8 g/L	PRODUCTION	30,000 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. 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. The wines are vinified in the exact same way, but bring incredible value to the estate as a whole.

Redentore is the 'Redemption' from the plague in Venice – Still celebrated every 3rd weekend of July

The *2022 Redentore Prosecco Brut* 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 Prosecco is done in the standard Charmat Method, but carries the sheer class and beautiful style that Alessandro is known for with his bubbles. Without ever seeing any additions of sulfites, the tight perlage of bubbles creates for a lovely mousse in the mouth full of juicy fruit, citrus, and minerality, and finishes with ample acidity. A stunning bottle of bubbly for any occasion, especially one centered around the dinner table, as the texture and weight of this wine can stand alongside many dishes.