



DE STEFANI Redentore Raboso

REGION/ ORIGIN	Veneto / Raboso Veneto IGT	WINEMAKER	Alessandro De Stefani
VINTAGE	2013	WINERY ESTABLISHED	1866
VARIETALS	100% Raboso	VINEYARD(S)	Estate vines
ALCOHOL	12.5%	AGE OF VINEYARD(S)	15 years old
FERMENTATION	Stainless steel Indigenous yeast ferment	SOIL TYPE	Clay rich in limestone
AGING	12 months	VINEYARD(S)' ELEVATION	0m
BARREL TYPE/ YEARS IN USE	Allier Troncais oak barrels, maximum 3 years old	FARMING METHODS	Organic Single Guyot
FILTER/FINING	None	HARVEST	End of October
TOTAL SULFUR/ RS	60 mg/L 3 g/L	PRODUCTION	3,000 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.

Raboso is known as 'the angry grape' (Venetian dialect) because of its highly tannic nature that needs time to mellow before drinking

The 2013 *Redentore Raboso* 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. After a fairly late harvest to make sure that the grapes have reached full ripeness, the fruit is brought into the cellar for natural fermentation with frequent pump-overs, moved to used barrique for close to a year, and then bottled for a long rest. The finished wine has intense aromas of cherry, raspberry, and floral hints, and is gorgeously balanced on the palate, with supple tannins and lovely acidity.