



DE STEFANI Redentore Refosco

REGION/ ORIGIN	Veneto / Refosco dal Peduncolo Rosso IGT	WINEMAKER	Alessandro De Stefani
VINTAGE	2016	WINERY ESTABLISHED	1866
VARIETALS	100% Refosco	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	Middle of September
TOTAL SULFUR/ RS	6 mg/L 3 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. The wines are vinified in the exact same way, but bring incredible value to the estate as a whole.

*There are 4 distinct grapes in the Refosco Family
Refosco dal Peduncolo Rosso (red stem) is known for the most complexities within the family*

The 2016 *Redentore Refosco* dal Peduncolo Rosso 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 takes advantage of the incredible indigenous varietal of the area known as Refosco. A red grape that has structure and grip, yet is complimented with a soft and aromatic fruit character. After a soft pressing, the wine is fermented and then aged in both new and used oak barrels for one year before being bottled. A classy red wine that offers plenty of complexity and acid to stand up to rustic Italian fare and meat dishes.