

## Redentore Refosco

(Refosco del Peduncolo Rosso IGP)

100% Refosco



The 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. 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.

*Bon Vivant*

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