



DE STEFANI
Redentore Prosecco Rosé

REGION/ ORIGIN	Veneto Prosecco DOC	WINEMAKER	Alessandro De Stefani
VINTAGE	2022	WINERY ESTABLISHED	1866
VARIETALS	85% Glera 15% Pinot Noir	VINEYARD(S)	Estate vines
ALCOHOL	11.5%	AGE OF VINEYARD(S)	15 years old
FERMENTATION	Stainless steel Local yeast ferment	SOIL TYPE	Clay rich in limestone
AGING	No aging, Charmat Method	VINEYARD(S)' ELEVATION	100m
FILTER/FINING	Light filtration	FARMING METHODS	Organic Double Guyot
TOTAL SULFUR/ RS	10 mg/L 8 g/L	PRODUCTION	10,000 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 Rosé* is a delightful addition to the Redentore line as the region's rules recently changed to include a Rosé to the Prosecco category. By law the wine must be 85-90% of the famed Glera grape, and 10-15% Pinot Noir, of which Alessandro chose to produce this sparkling with as much Pinot Noir as he was able. After the harvest, the grapes fermented with the native yeasts of the winery and underwent its second fermentation in the traditional Italian Method Martinotti (aka Charmat). Never seeing any additions of sulfites, the wine was bottled under pressure and placed in the gorgeous packaging that the winery is so well known for. The final wine has a beautiful rosé color and a persistent perlage, with intense notes of pear, raspberries, and white flowers. The mouth feel is plush with the combination of fruit, bubbles, and fresh acidity, and lingers for many moments with such refreshing red fruits and great personality.