

Redentore

Varietal: Refosco
Vintage: 2016
Fanciful Name: Redentore
Refosco
Region/AVA: Refosco dal
Peduncolo Rosso
State Of Origin: Veneto
ABV: 12.5%
Bottle Size: 750 ml
Bottles Per Case: 12
Closure Type: Cork

WINE STORY:

In the later half of the 1800's, the De Stefani family first created wines of the utmost quality, and this tradition continues today under the experience of the family's 4th generation winemaker, Alessandro. In Refrontolo, a small hilly village in between the two famous Prosecco towns of Conegliano and Valdobbiadene, the family began, and it has recently 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 varieties 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. Redentore's Refosco 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.

SCORES AND ACCOLADES:

