

Redentore

Varietal: Glera
Vintage: 2017
Fanciful Name: Redentore
Prosecco
Region/AVA: Della Venezia
State Of Origin: Veneto
ABV: 11%
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 Prosecco is done in the standard Charmat Method, but carries the sheer class and beautiful style that Alessandro is known for with his bubbles. Without ever seeing any additions of sulfites, the tight perlage of bubbles creates for a lovely mousse in the mouth full of juicy fruit, citrus, and minerality, and finishes with ample acidity. A stunning bottle of bubbly for any occasion, especially one centered around the dinner table, as the texture and weight of this wine can stand alongside many dishes.

SCORES AND ACCOLADES:

