

Redentore

Varietal: Chardonnay
Vintage: 2017
Fanciful Name: Redentore
Chardonnay
Region/AVA: Della Venezia
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 varietals that they have found to create incredible results in their unique terrain. 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. Redentore Chardonnay is a gorgeous expression of the grape from an area that is known for its versatility with international varietals. Having seen no wood during its vinification, and absolutely no sulfite additions whatsoever, the palate retains incredible freshness and acidity but is still textured with the ripe fruit character of the local Chardonnay. A beautiful and long finish, this wine is perfect for fresh salads and cheeses, as well as rich white fish.

SCORES AND ACCOLADES:

