DE STEFANI · ITALY

Redentore 888 Brut

Winery: Fossalta di Piave, Veneto

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Glera	11%	NV · 750 ml

SPARKLING

LABEL

Tasting notes

Appearance: Intense straw yellow with fine bubbles. Nose: Delicate fruit aromas with hints of nuts and toasted almonds. Palate: Light and fresh, with a creamy texture, fine bubbles and balanced mineral character. Finish: Fresh, lightly mineral.

About the wine

Glera grapes are gently pressed and fermented with wild yeasts in stainless steel at 18°C; the second fermentation takes place in pressurised tanks by the Charmat method, which keeps fresh fruit aromas. De Stefani is run by Alessandro De Stefani, fourth generation of a Veneto winemaking family, and farms its grapes organically.

Winemaking

MATURATION	Matured on fine lees with regular stirring

Cellar and service

SERVE AT	5–6 °C
AGEING POTENTIAL	Best enjoyed young
FOOD PAIRING	· Light starters, vegetable risotto, grilled fish · Avoid: Very sweet desserts, heavily spiced dishes

Say it: De Stefani: deh STEH-fah-nee