DE STEFANI · ITALY

Redentore Cabernet Sauvignon, 2024

Trevenezie IGT, Winery: Fossalta di Piave, Trevenezie

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Cabernet Sauvignon	13.5%	2024 · 750 ml

STILL

LABEL

Tasting notes

Appearance: Deep ruby red. Nose: Pronounced berry aromas, layered with spice and vanilla. Palate: Structured and rounded, with velvety tannins providing a firm yet smooth texture. Finish: Berry and spice notes linger with a gentle tannic grip.

About the wine

Cabernet Sauvignon is picked fully ripe, macerated on its skins for 10–15 days at 25–28°C with pump-overs and fermented with wild yeasts in stainless steel; after malolactic fermentation it rests on its lees in barriques. De Stefani's estate near the Piave lies on caranto, a compact clay typical of the Venetian plain.

Winemaking

MATURATION	Aged on fine lees for several months

Cellar and service

SERVE AT	16–18 °C
AGEING POTENTIAL	Up to 15 years, peaking around year 10
FOOD PAIRING	· Grilled beef, lamb stew, mature cheese · Avoid: Delicate seafood, very spicy dishes, sweet desserts

Say it: De Stefani: deh STEH-fah-nee; Cabernet Sauvignon: kah-ber-NAY so-vee-NYON