DE STEFANI · ITALY

Redentore Merlot, 2023

Trevenezie IGT., Winery: Fossalta di Piave, Northeastern Italy

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Merlot	13.5%	2023 · 750 ml

STILL

LABEL

Tasting notes

Appearance: Deep ruby red. Nose: Pronounced raspberry and cherry aromas, with a floral note of violet. Palate: Smooth and rounded, with red-berry flavours and velvety tannins that provide gentle structure. Finish: Soft, fruit-led finish with lingering red-berry notes.

About the wine

Organically grown Merlot macerates on its skins for 10–15 days at 25–28°C with regular pump-overs, fermenting with wild yeasts before malolactic fermentation softens the wine. On Redentore night each July, Venetians cross a temporary bridge of boats over the Giudecca canal to Palladio's church.

Winemaking

MATURATION	Several months on fine lees in barriques

Cellar and service

SERVE AT	16–18 °C
AGEING POTENTIAL	Up to 15 years
FOOD PAIRING	· Beef stew, roast pork, mature cheese. · Avoid: Delicate raw seafood, very spicy dishes, sweet desserts

Say it: De Stefani: deh STEH-fah-nee; Merlot: mer-LOH