

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

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