DE STEFANI · ITALY

Redentore Raboso Veneto, 2022

Veneto IGT., Winery: Fossalta di Piave, Veneto

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Raboso	13.5%	2022 · 750 ml

STILL

LABEL

Tasting notes

Appearance: Deep ruby red. Nose: Pronounced cherry and raspberry aromas, accompanied by delicate floral notes. Palate: Lively acidity and a clearly defined structure, with an expressive red-fruit character. Finish: Fresh, fruit-led finish; length not specified by the producer.

About the wine

Raboso is harvested in late October, then macerated on its skins for 10–15 days at 25–28°C with pump-overs, fermented with wild yeasts and taken through malolactic fermentation. The grape's name is often linked to the dialect word for 'angry', a nod to its fierce acidity and tannins.

Winemaking

MATURATION	Several months on fine lees

Cellar and service

SERVE AT	16–18 °C
AGEING POTENTIAL	Up to 25 years, peaking around year 10
FOOD PAIRING	· Beef stew, barbecue, salami. · Avoid: Delicate seafood, very spicy dishes, sweet desserts.

Say it: De Stefani: deh STEH-fah-nee; Veneto: VEH-neh-to; Raboso: rah-BO-zo