DE STEFANI · ITALY

# Redentore Refosco, 2022

*Trevenezie IGT., Winery: Fossalta di Piave, Trevenezie*

| COLOUR | GRAPES | ALCOHOL | VINTAGE · VOLUME |
|---|---|---|---|
| Red | Refosco dal Peduncolo Rosso | 13.5% | 2022 · 750 ml |

STILL

LABEL

## Tasting notes

Appearance: Deep ruby red. Nose: Blackberry aromas with liquorice, dark chocolate and sandalwood notes. Palate: Dry, full-bodied and warming, with soft tannins and a rounded mouthfeel. Finish: Long-lasting finish.

## About the wine

The grapes macerate on their skins for 10–15 days at 25–28°C with pump-overs, ferment with wild yeasts and then go through malolactic fermentation, with no sulfites added. Refosco dal Peduncolo Rosso, native to northeastern Italy, is named after the red stalks that hold its bunches.

## Winemaking

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| MATURATION | Several months on fine lees. |

## Cellar and service

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|---|---|
| SERVE AT | 16–18 °C |
| AGEING POTENTIAL | Up to 15 years, peaking around year 10. |
| FOOD PAIRING | · Meat stews, braised poultry, grilled mushrooms · Avoid: Delicate seafood, very spicy dishes, sweet desserts |

Say it: De Stefani: deh STEH-fah-nee; Refosco: reh-FOS-ko