DE STEFANI · ITALY

Redentore Sauvignon, 2025

Veneto IGT, Winery: Fossalta di Piave, Veneto IGT

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Sauvignon Blanc	12%	2025 · 750 ml

STILL

LABEL

Tasting notes

Appearance: Pale straw yellow. Nose: Jasmine and peach, accompanied by a fresh mint note; a mix of floral, fruity and herbal aromas. Palate: Dry and fresh, with a lightly rounded texture and balanced mineral character. Finish: Savoury, lightly saline finish.

About the wine

Organically grown Sauvignon Blanc is gently pressed, cold-settled and fermented with wild yeasts at 18°C in stainless steel. The Redentore name honours Venice's July festival marking the end of the plague of 1575–77, when the city vowed to build Palladio's Church of the Redentore.

Winemaking

MATURATION	Several months on fine lees, stirred regularly

Cellar and service

SERVE AT	8–10 °C
FOOD PAIRING	· Fish, asparagus, egg dishes. · Avoid: Sweet desserts, heavily spiced dishes.

Say it: De Stefani: deh STEH-fah-nee