

REDENTORE

SUSTAINABLE WINERY

888

Redentore 888 pays tribute to one of the most treasured festivities of Venice, the “Festa del Redentore”. Every third weekend of July Venetians celebrate with an immense fireworks display and sumptuous dinners as the harbor fills with boats.

Redentore wines are produced using certified sustainable practices, both in the vineyard and in the winery.

Redentore 888 presents a fine perlage and delicate fruity scents, that marry deliciously with its light, creamy and elegant taste. The number 888 has a double meaning. In the Western numerology symbolizes the “Redentore”, the Redeemer, whereas in the Oriental one means triple luck. It is ideal in any occasion to toast and with fish dishes. We suggest to serve at 5-6°C.

TECHNICAL SHEET

NATURALITY: certified sustainable.

NAME OF THE WINE: White Sparkling Brut.

GRAPES: Glera, Chardonnay, Pinot Bianco.

PRODUCTION AREA: in the Prosecco area, north-east of Italy.

SOIL: it has the ideal structure for vine growing, with a high percentage of clay. It is particularly rich in tufa, which characterizes the wine.

CLIMATE: mild. There are wide changes of temperature between day and night ideal for the preservation of the aroma and the acidity of the grapes.

DENSITY OF THE PLANTATION AND TRAINING

SYSTEM: 3.000-5.000 vines per hectare trained with "cappuccina" system.

VINEYARD MANAGEMENT: to obtain a perfect ripening of the grapes, beyond the normal vineyard management, we carry out summer pruning and careful leaf thinning. Furthermore, the yield is kept very low in order to produce grapes rich in body and aroma.

HARVEST: beginning of September.

VINIFICATION: soft pressing, cool static clarification and fermentation exclusively with wild yeasts in stainless steel vats at 18°C. Then the wine matures on its noble lees in stainless steel vats at a controlled temperature. The lees are frequently mixed (battonage) in order to increase the thickness and the smoothness of the wine.

SECOND FERMENTATION: the second fermentation is carried out with the "Italian method" in pressured tanks.

ALCOHOL CONTENT: 10% vol.

RESIDUAL SUGAR: 9 g/l.

TASTING CHARACTERISTICS: intense straw yellow colour. At the nose, it has an elegant fruity aroma, with nuts and toasted almonds hints. At the taste, it is elegant and fresh, with an excellent balanced minerality.

SERVING TEMPERATURE: 5-6°C.

FOOD MATCHING: ideal with elegant starters, soups, vegetables risotto and grilled fish.

STORAGE: in a cool and dark place; it gives its best characteristics when it is served still young.

BOTTLE CONTENT: 750 ml.

BOTTLE SIZE (diameter x height): 98,5 x 270 mm.

BOTTLE AND CASE WEIGHT kg (full): 1,545 kg/bt, 9,8 kg/ct.

BOTTLES PER CASE: 6.

CASES AND BOTTLES PER PALLET: 6 layers of 14 cases, 84 cases per pallet, 504 bottles.

CASE SIZE (length x width x height): 302 x 202 x 271 mm.



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