Naturalmente

VINI NATURALI



ROSSO

Grapes: Merlot and Raboso

Naturalmente Rosso is a blend of two grapes that have had a wide spread cultivation in the Venetian vineyards since many centuries: Merlot and Raboso. Sustainable methods in the vineyard, hand made harvest, no manipulations in the winery, native yeasts, skin contact fermentation and no filtration are the methods used to craft this wine. The wine has an intense ruby colour, ripe red fruit bouquet with notes of cherry and raspberry, full body, with a good level of silky tannins, thick texture and notes of spices.

TECHNICAL SHEET

NAME OF THE WINE: Rosso d'Italia.
GRAPES: 54% Merlot and 46% Raboso.
PRODUCTION AREA: it is produced in the Le Ronche estate, located in Fossalta di Piave.
SOIL: alluvial, made of "caranto", a mix of white clay and minerals from the Dolomites mountains.
CLIMATE: mild, with very few rain showers and high summer temperature which allows the grapes to ripen in the best conditions.
DENSITY OF THE PLANTATION AND TRAINING SYSTEM: 8.400 vines per hectare trained with Guyot system.
YEAR OF THE PLANTATION: 1986-2009.
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. Focus is on sustainable farming.
HARVEST: beginning of September for Merlot and end of October for Raboso, hand picking very ripe grapes, with a deep colour and a complete aromatic structure.
VINIFICATION: destemming and crushing of the grapes, maceration and fermentation with wild indigenous yeasts in concrete vats. The wine matures in oak barriques and later in terracotta amphorae. No filtration and low level of sulfites.
TASTING CHARACTERISTICS: intense ruby colour, ripe red fruit bouquet with notes of cherry and raspberry, full body, with a good level of silky tannins, thick texture and notes of spices.
SERVING TEMPERATURE: 16-18°C.
FOOD MATCHING: ideal with pasta bolognese, carbonara spaghetti, pork, salami and cheeses.
STORAGE: in a cool and dark place, keeping the bottle in a horizontal position. Its structure and complexity enable the wine to improve during maturation in the bottle, which can last up to 25 years, reaching the top after 10-15 years from the vintage.
ALCOHOL CONTENT: 12,5-13,5% by vol. (it depends on the vintage).
BOTTLE CONTENT: 750 ml.
BOTTLE SIZE mm (diameter x height): 80x300.
BOTTLE AND CASE WEIGHT kg (full): 1,25 kg/bt, 15 kg/ca.
BOTTLES PER CASE: 12.
CASES AND BOTTLES PER PALLET: 6 layers of 10 cases, 60 cases per pallet, 720 bottles.
CASE SIZE mm (length x width x height): 345x263x306.

DE STEFANI Azienda Agricola
Via Cadorna, 92 – 30020 Fossalta di Piave (Venezia) – Veneto - Italia
Tel. +39 0421 67502 – E-mail: info@de-stefani.it – www.de-stefani.it