

# REDENTORE

SUSTAINABLE WINERY

## PROSECCO MILLESIMATO

Redentore Prosecco Millesimato 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 firework display and sumptuous dinners as the harbor fills with boats.

**Redentore Prosecco Millesimato** has a straw yellow colour brightened by a fine and persistent perlage. It presents an apple and a pear aroma, with candied citrus fruit and jasmine hints. Excellent for an aperitif, ideal with appetizers, pasta, fresh cheeses, ham and salami. We suggest to serve at 5-6°C. It has no added sulphites.

### TECHNICAL SHEET



**NAME OF THE WINE:** Prosecco Millesimato.

**GRAPES:** 100% Glera.

**PRODUCTION AREA:** in the DOC 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:** destemming and crashing of the grapes, 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:** 11% by vol.

**RESIDUAL SUGAR:** 9 g/l.

**TASTING CHARACTERISTICS:** has a light straw yellow colour brightened by a fine and persistent perlage. It presents an apple and a pear aroma, with candied citrus fruit and jasmine hints.

**SERVING TEMPERATURE:** 5-6°C.

**FOOD MATCHING:** excellent for an aperitif, ideal with appetizers, pasta, fresh cheeses, ham and salami.

**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** (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.

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