

REDENTORE

SUSTAINABLE WINERY

CARMENERE

Redentore Carmenere 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 Carmenere presents notes of plum and blueberry, with hints of green pepper and a light hint of leather. It is a wine with a balanced structure and aromatic complexity. Ideal with the robust flavor of red meats and game, with ribs and pork shank, with dishes with a light spiciness or intense aromas, such as curry, chili con carne and Mexican dishes. We suggest to serve at 16-18°C.

TECHNICAL SHEET



NAME OF THE WINE: Carmenere Veneto IGT.

GRAPES: 100% Carmenere.

PRODUCTION AREA: Piave Valley in Veneto, Italy.

SOIL: alluvial very rich in clay.

CLIMATE: mild, with very few rain showers and a high summer temperature which allows the grapes to ripen perfectly.

DENSITY OF THE PLANTATION AND TRAINING SYSTEM: 4.000-8.400 vines per hectare trained with guyot 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: end of September, picking up very ripe grapes, with a deep colour, a complete aromatic structure and smooth tannins.

VINIFICATION: destemming and crushing of the grapes, maceration for 10-15 days in special vessels at the temperature of 25-28°C, with frequent pumping over. After this period the wine is taken out and ends its fermentation exclusively with wild yeasts at controlled temperature in stainless steel vats. After malo-lactic fermentation the wine matures for some months on its noble lees in barrique at a controlled temperature.

ALCOHOL CONTENT: 13-13,5% by vol. (it depends on the vintage).

TASTING CHARACTERISTICS: intense ruby colour with notes of plum and blueberry, with hints of green pepper and a light hint of leather. It is a wine with a balanced structure and aromatic complexity.

SERVING TEMPERATURE: 16-18°C.

FOOD MATCHING: it is ideal with the robust flavor of red meats and game, ribs and pork shank, dishes with a light spiciness or intense aromas, such as curry, chili con carne and Mexican dishes.

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 20 years, reaching the top after 10 years from the harvest.

BOTTLE CONTENT: 750 ml.

BOTTLE SIZE (diameter x height): 87,7 x 253 mm.

BOTTLE AND CASE WEIGHT (full): 1,35 kg/bt, 8,6 kg/ct.

BOTTLES PER CASE: 6.

CASES AND BOTTLES PER PALLET: 7 layers of 16 cases, 112 cases per pallet, 672 bottles.

CASE SIZE (length x width x height): 275 x 183 x 255 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