

Let's understand a little more about these wines!

Hi Alessandro De Stefani. Who is the producer of Naturalmente wines?

My family and I produce them.

We have been making wines for 5 generations in Veneto, north east of Italy.

How many wines are there?

There are 3 wines: Naturalmente Prosecco col fondo, Naturalmente Orange from Pinot Grigio grapes and Naturalmente Rosso from Merlot and the native Raboso grapes.

Why are there three animals on the labels: a hare, a fox and a pheasant?

Those are the three animals that you can find in our vineyards, it's their natural habitat!

What does Naturalmente mean?

Naturalmente means in a natural way or naturally. So only natural procedures are used.

How do you apply Naturalmente to vineyards?

We use sustainable method in the vineyards and we do all the operations by hand.

Are they orange wines?

Yes, we do a long skin contact during and after fermentation on white wines, but also in reds. In this way the skin donates to the juice the substances that were naturally created in the grapes during ripening.

What kind of yeasts do you use?

We only use indigenous yeasts, coming from our vineyards. We don't buy commercial selected yeasts. In this way we have more connection to our territory and the wines show better our terroir characteristics.

Do you use chemicals in winemaking?

Not at all, sulfites or other preservatives are not added. So you won't have headaches!

Why in the Naturalmente wines do I find a sediment in the bottle sometimes?

The sediment is represented by native yeasts that had made the fermentation.

The wines aren't filtered, so a natural sediment in the bottle is normal. Especially in the Prosecco col fondo the sediment is more visible, as the second fermentation occurs in the bottle.

I read that drinking yeasts is good for my health, is that true?

Absolutely yes. If you drink yeasts sediment your skin will be softer and younger, your digestion will be easier and you will get a lot of vitamins and mineral salts.