

Naturalmente

VINI NATURALI

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 organic and biodynamic principles 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.



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Wines as Mother Nature creates!



DE STEFANI
VENEZIA 1866



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The De Stefani family has decided to make wines dedicated to **Mother Nature** as it reflects the values we believe in: genuineness, return to the origins, respect for the environment and care of the consumer.

Naturalmente means in a natural way or naturally because only natural procedures are used. We propose three wines: **Naturalmente Prosecco col fondo**, **Naturalmente Orange** obtained from Pinot grigio grapes and **Naturalmente Rosso** obtained from Merlot and the native Raboso grapes.

We enter in the category of *orange wines*, with a long **skin contact** during and after fermentation on white wines, but also in the reds. In this way the skin donates to the juice the substances that were naturally created in the grapes during ripening.

Grapes are obtained with **organic and biodynamic principles**. They are **not manipulated** at all in the winery and we only use **indigenous yeasts**, coming from our vineyards, not buying commercial selected yeasts. In this way we have more connection to our territory and the wines show better our **terroir** characteristics.

At last the wines have a **low level of sulfites** and are **not filtered** when bottled, to keep all their flavors and taste!

Naturalmente Prosecco col fondo

It is the most original and traditional version of the Prosecco. Vinification is carried out without added sulphites and it becomes “frizzante”, slightly sparkling, for natural fermentation and it is “col fondo”, on the lees, with the deposit represented by the natural yeasts of the wine, that give a fragrant bread crust aroma.



Naturalmente Orange

Naturalmente Orange is made from Pinot Grigio grapes. The wine presents an orange peel colour, with a candied apricot scent, with notes of pear and citrus fruits. In the mouth it is fresh, with a long aromatic persistence, intriguing.

Naturalmente Rosso

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. 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.

