



REDENTORE

SUSTAINABLE WINERY

PRODUCT OF ITALY

La famiglia De Stefani produce vini nel Veneto, in Italia, da cinque generazioni. I vini "Redentore" sono sostenibili secondo le certificazioni Equalitas, Biodiversity Friend e SQNPI. Le uve nascono nelle vigne delle zone del Piave e dei Colli di Conegliano Valdobbiadene, dotate di un clima caldo di giorno e fresco di notte, di un terreno argilloso e minerale, della vicinanza al mare Adriatico e alle montagne Dolomiti. Il nome "Redentore" significa redenzione, in memoria della liberazione dalla peste che colpì Venezia tra il 1575 e il 1577. Evoca una delle feste più tradizionali, la "Festa del Redentore", celebrata ogni terzo fine settimana di Luglio dai veneziani con un grandioso spettacolo pirotecnico e con sontuose cene sulle imbarcazioni che riempiono il bacino di San Marco.



The De Stefani family has been producing wines in Veneto, Italy, for five generations. The "Redentore" wines are sustainable according to Equalitas, Biodiversity Friend and SQNPI certifications. The grapes grow in the vineyards of the Piave Valley and Colli di Conegliano Valdobbiadene hills, with warm climate during the day and cool at night, clayey and mineral soil, proximity to the Adriatic Sea and the Dolomite Alps. The name "Redentore" means redemption, in memory of the liberation from the plague that struck Venice between 1575 and 1577. It evokes one of the most traditional festivals, the "Festa del Redentore", celebrated every third weekend of July by the Venetians with a grandiose fireworks display and sumptuous dinners on boats that fill the San Marco basin.



OUR COMMITMENTS TO SUSTAINABILITY

SUSTAINABLE WINERY



With the Equalitas Certification we guarantee compliance with three parameters.

1. Environmental sustainability: carbon and water footprint.
2. Social sustainability towards collaborators and all stakeholders: good winery and production practices, respect and support for the local community.
3. Economic sustainability: good corporate economic practices and accurate management control.

BIODIVERSITY FRIEND



We are certified Biodiversity Friend, so our processing practices guarantee that the production process does not lead to a loss of biodiversity, i.e. the disappearance of animal and plant species present in the agrosystem. Furthermore, we are committed to improving the quality of the environment in which we operate.



SUSTAINABLE VITICULTURE

With the SQNPI Certification we follow the principles of integrated production for greater sustainability in our vineyards. We use natural methods to fight diseases and to stimulate the immune system of plants.

ALCOHOL FREE WINES



SPARKLING
ALCOHOL FREE



WHITE
ALCOHOL FREE



RED
ALCOHOL FREE

SPARKLING WINES



PROSECCO
BRUT



888
BRUT



PROSECCO ROSÉ
BRUT - MILLESIMATO

WHITE WINES

RED WINES



PINOT GRIGIO



CHARDONNAY



SAUVIGNON
BLANC



MERLOT

RED WINES



CABERNET
SAUVIGNON



CARMENERE

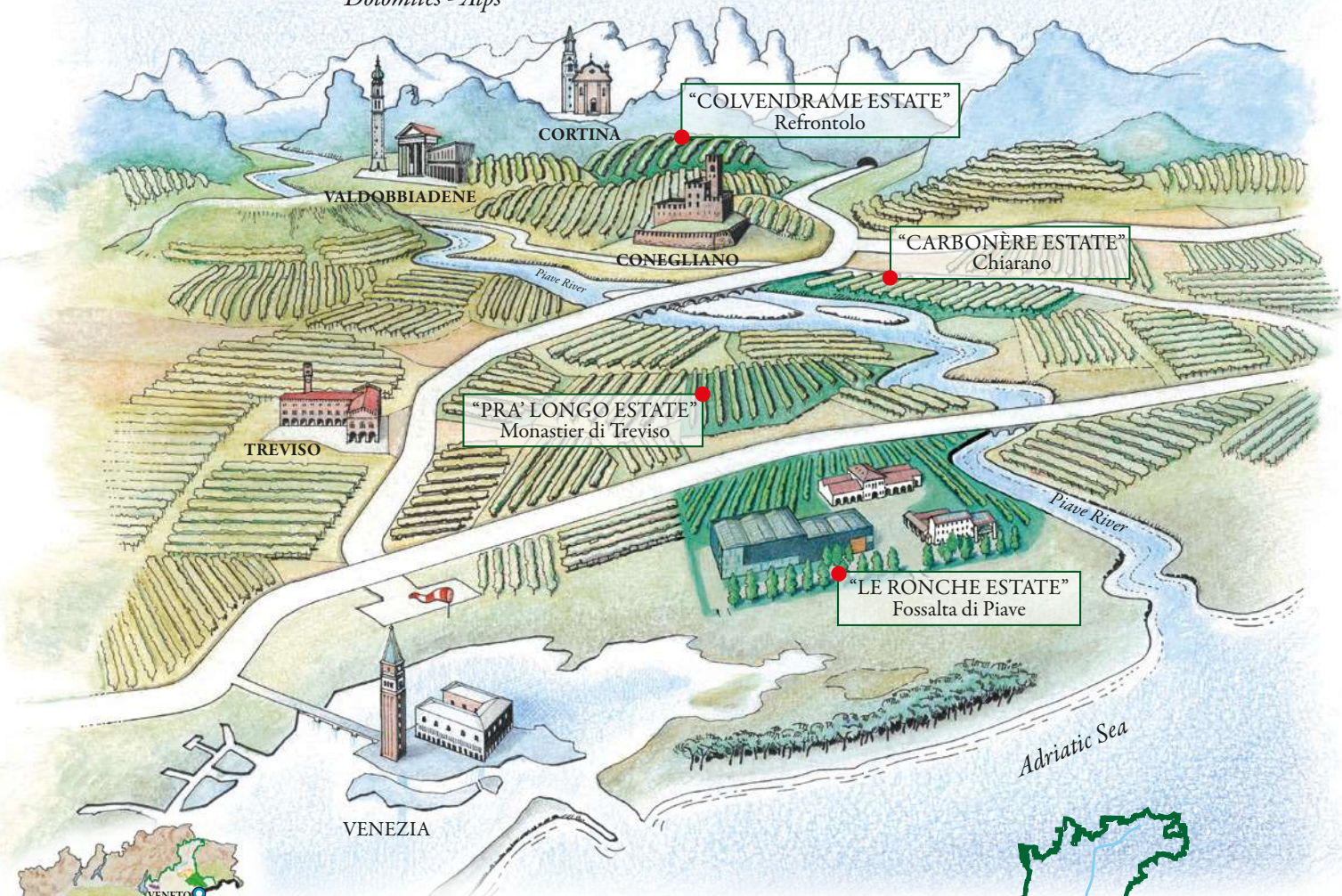


REFOSCO



RABOSO

Dolomites - Alps



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