

the wine trust

HERITAGE · TRADITION · CRAFT



Cantina Rechsteiner Background

Owner: Florian von Stepski-Doliwa

Winemaker: Stefano Moreale

Country: Italy

Region: Veneto / Piavon di Oderzo

Founded: 1881

Annual Production: 10,000cs (total)

Description: Founded over 140 years ago, Cantina Rechsteiner comprises over 50 hectares of vineyards in Italy's famed Veneto. The estate produces wine only from estate-grown grapes, which are grown and cultivated in a certified sustainable manner. Rigorous viticulture, low-intervention winemaking and minimal use of chemical fertilizers combine to produce beautiful and authentic representations of the Veneto.

Wine Notes – Rechsteiner Prosecco Brut DOC (NV)

Cantina Rechsteiner traces its viticultural history to 1881 when Friederich Rechsteiner purchased the Piavon vineyard in Oderzo. The estate is now run by fourth generation owner Baron Florian von Stepski-Doliwa and produces a range of award-winning wines from sparklers to aperitifs made entirely from grapes grown in the clay soils of the estate's vineyards. The minimal intervention winemaking approach emphasizes the estate's exceptional Veneto terroir. The Prosecco DOC is made from 100% Glera grapes using the Charmant method and is bottled several times a year to ensure exceptional freshness and flavor retention. This sparkling gem offers an intense and refined floral and orchard fruit nose. Pale straw yellow in color, the palate is fresh with a delicate mousse and a pleasant fruitiness led by apple and pear. The wine is a critical favorite, having been awarded numerous medals by renowned international wine critics.

Technical Specifications

Varietal Composition:	100% Glera
Vineyard Region:	Veneto
Vineyard Characteristics:	20-year old vines, level ground
Production Volume:	7,000 cases
Soil Types:	Busco di Ponte di Piave / Piavon di Oderzo vineyards – calcerous and clay soils
Wine-Making / Vinification:	100% destemmed grapes undergo soft pressing to retain freshness. Temp-controlled fermentation in steel tank – first fermentation 7 days, second fermentation 40 days, 2-3 months lees contact after primary fermentation, aged 40 days (Charmant method) in steel tanks. No bottle aging Filtered immediately before secondary fermentation to retain optimal freshness, 103 mg/l SO ₂ added
Alcohol / Volume:	11.5%
Residual Sugar:	8.7 g/L
Acidity:	5.41 g/L