



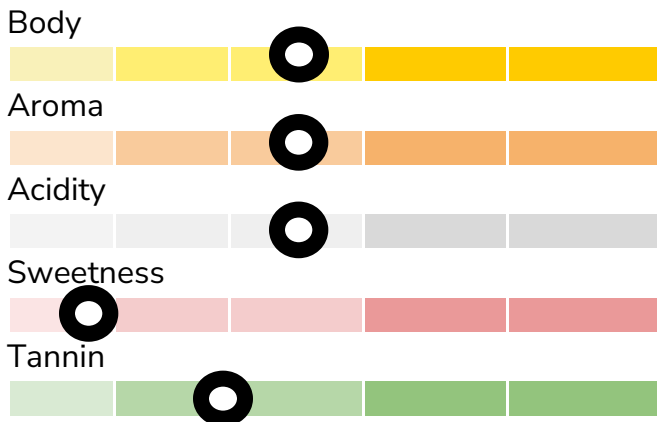
De Stefani Cabernet

Fossalta di Piave, Veneto, Italy

De Stefani is a family business that has been producing wines for five generations. Their vineyards are situated in the Piave Valley, Eastern Veneto, between the Dolomite Mountains and the Adriatic Sea. The grapes grow in a unique soil composition called “Caranto,” which is a blend of clay, silt, and minerals. They practice organic and biodynamic farming methods, including running the winery entirely on solar energy, using indigenous yeast for fermentation, and maintaining low yields. They only bottle vintages that meet specific criteria and limit the production of each wine, ensuring that every bottle is crafted with care.

Tasting Notes

The wine has a deep ruby color with a ripe red fruit aroma. It has a full body and a smooth texture, with chocolatey tannins and hints of wild fruit.



Food Pairing & Enjoyment

De Stefani Cabernet pairs well with tagliatelle and Bolognese sauce, as well as red meat, braised beef, and roast meat.

Technical Data

Production area:	Fossalta di Piave
Appellation:	Venezia DOC
Vintage:	2020
Varietals:	100% Cabernet Sauvignon
Vinification:	destemming and crushing of the grapes, maceration and fermentation at controlled temp. with frequent pumping over. Ends its fermentation in stainless steel vats. The wine matures for 8-12 months on its noble lees in oak barrique and barrels.
Vineyard:	Planted 1986- 2009
Soil:	alluvial, made of “caranto”, a mix of white clay and minerals from the Dolomites mountains.
Harvest:	End of September/ Beginning October
Farming:	Biodynamic and Organic