



De Stefani Kreda

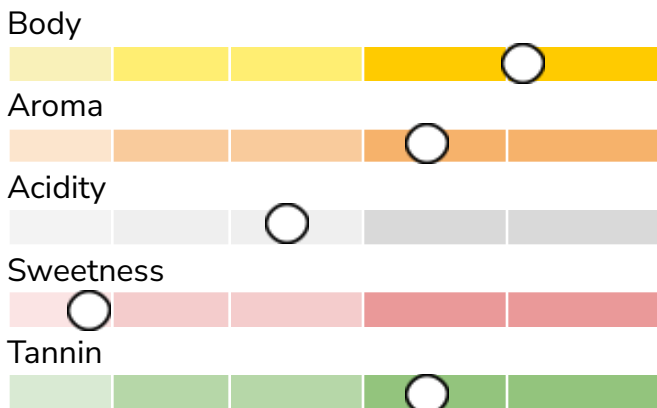
Fossalta di Piave, Veneto, Italy

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 and intense aromas of ripe fruit, prunes, and violets. It is elegant, full-bodied, and has a complex structure with velvety tannins and a wide range of tertiary aromas.



Food Pairing & Enjoyment

Pairs well with risotto, roasted meat, and lamb chops. Serve at 60-64°F.

Technical Data

Production area: Le Ronche estate

Appellation: Veneto IGT

Varietals: Refosco del penduncolo rosso

Vinification: destemming and crushing of the grapes, long maceration in special fermentation vessels at controlled temperature with frequent pumping over. Then the wine is taken out and raked into stainless steel vats, where alcoholic fermentation ends. Then the wine refines for 24 months in barrique.

Vineyard: Single vineyard, Planted 1986

Soil: alluvial, made of “caranto”, a mix of white clay and minerals from the Dolomites mountains.

Harvest: Mid September

Farming: Biodynamic and Organic

Alcohol: 15.5%