

## De Stefani Malanotte

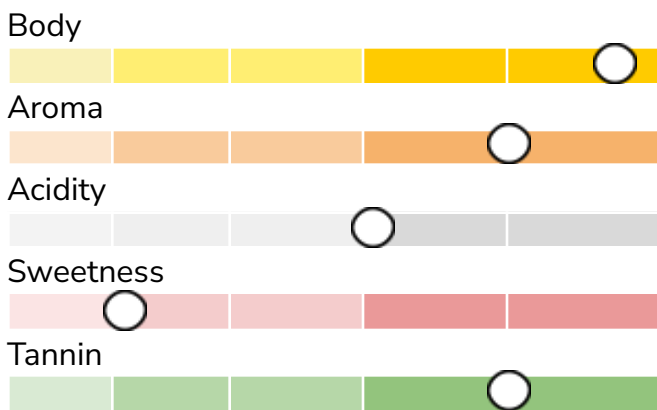
### Veneto, Italy

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

Malanotte has an intense ruby red color with garnet hues. Its bouquet is intense with aromas of blackberry and cherry jam, melted chocolate, and tobacco. The palate is dry with a mildly acidic aftertaste.



### Food Pairing & Enjoyment

Ideal with game, grilled meat, and seasoned cheeses. Serve between 55-64°F.

### Technical Data

Production area:	Fossalta di Piave
Appellation:	Malanotte del Piave DOCG
Vintage:	2019
Varietal:	Raboso Piave
Vinification:	Drying some of the grapes, destemming and crushing of the grapes, maceration at controlled temperature, with frequent pumping over. Fermentation at controlled temperature in stainless steel vats.
Vineyard:	Planted 2007
Soil:	Alluvial solid made of “caranto” a mix of white clay and minerals from the Dolomites
Harvest:	End of October
Farming:	Biodynamic and Organic
Aging:	36 months on its noble lees and 18 months in bottle.

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