

De Stefani Olmera

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

Straw yellow color with golden hues. Strong aromas exotic ripe fruit. On the palate, it is full and smooth. The finish is very long.

Body



Aroma



Acidity



Sweetness



Food Pairing & Enjoyment

Ideal with seafood risotto.. Serve at 49°F.

Technical Data

Production area: Fossalta di Piave

Appellation: Veneto IGT

Vintage: 2021

Varietals: Tocai 60%, Sauvignon 40%

Vinification: Tocai grapes are dried for 1 month with noble rot and ferments and refines on its noble lees in barrique. The Sauvignon ferments and refines on its noble lees in concrete tanks. The lees of both of the wines are frequently mixed in order to increase the thickness and the harmony of the wine.

Vineyard : Planted in 1986

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

Harvest: Middle of September

Farming: Biodynamic and Organic