



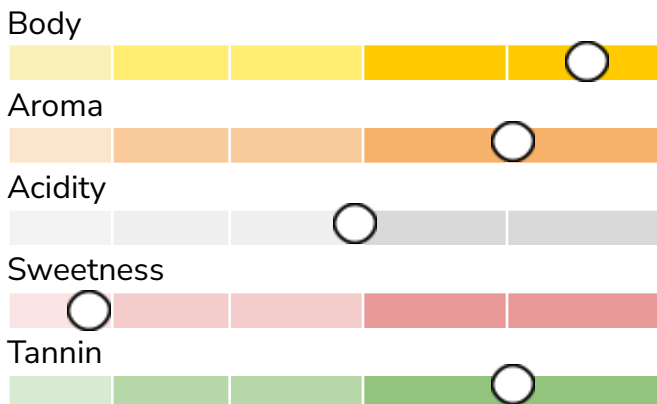
De Stefani Stefen

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

Stefen has a very deep ruby color with garnet hues. It has intense scents of ripe wild fruit and violet. The wine is full-bodied and has clear notes of ripe cherry and blackberry.



Food Pairing & Enjoyment

Ideal with game, meat on the spit, seasoned cheeses, or alone as a meditation wine. Serve at 62°F.

Technical Data

Production area:	Fossalta di Piave
Appellation:	Colli di Conegliano DOCG
Varietal:	Marzemino
Vinification:	Destemmed and crushed grapes macerate during slow fermentation. Wine is pressed and fermentation continues in barrique then refines for 36 months. Aged 18 months in bottle.
Vineyard :	Single vineyard, Planted 1987
Soil:	alluvial, made of “caranto”, a mix of white clay and minerals from the Dolomites mountains.
Elevation:	200-350m
Harvest:	End of September/ Beginning October
Farming:	Biodynamic and Organic
Cellaring capacity:	Up to 50 years