



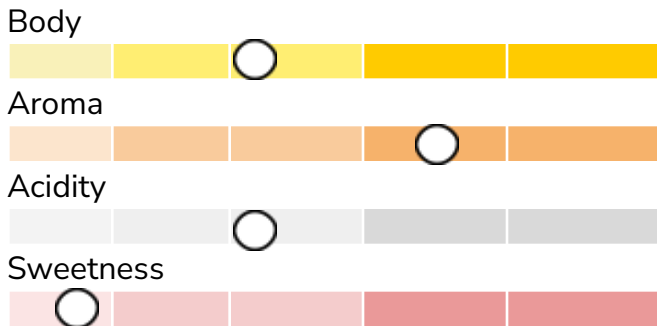
2023 De Stefani Venis Sauvignon Blanc

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

Venis has a straw yellow color and a strong, aromatic scent with hints of exotic fruit, citrus, and elderflower. It has a full-bodied taste with a pleasant mineral finish.



Food Pairing & Enjoyment

Pairs well with pasta and clams, grilled sea bass, fried squid, and wild salmon. It also pairs wonderfully with asparagus recipes.

Technical Data

Production area:	Fossalta di Piave
Appellation:	Sauvignon Venezia DOC
Varietals:	Sauvignon Blanc 100%
Vinification:	soft pressing of the entire grapes, cool static clarification and fermentation at controlled temperature. Then the wine matures for several months on its noble lees in stainless steel vats. The lees are frequently mixed in order to increase the thickness and the smoothness of the wine
Vineyard :	Planted in 1986,2009,2021
Soil:	alluvial, made of “caranto”, a mix of white clay and minerals from the Dolomites mountains.
Harvest:	Beginning of September
Farming:	Biodynamic and Organic