



De Stefani

Kreda Magnum

Kreda by De Stefani enhances the wine's evolution through its larger format, offering greater harmony and balance over time. It reveals layered aromas of fruit, spice, and subtle tertiary notes, with a rich and persistent finish.

Flavor profile

Deep ruby color. On the nose, dried and mature black fruit aromas complemented by oaky and vanilla notes. Tannins: Very mild, easy-drinking wine Sweetness: Hint due to the ripe fruit flavors. Finish: The natural bitterness is balanced by the ripe fruit and oak. On the palate, the naturally high acidity is balanced by the ripeness of the fruit and the long aging in oak.

Food pairing

Pairs with rich dishes such as cured meats, game, or roasts. Note that the tannins soften as service temp increases.

Tasting notes

Deep ruby color. Intense aromas of ripe fruit, such as prunes with hints of violet. Full-bodied with a wide spectrum of tertiary aromas.

Winemaking

Long maceration and fermentation at controlled temperature with frequent pumping over. Raked into stainless steel vats, where alcoholic fermentation ends. Aging refines for 24 months in barrique.

Aging potential

Up to 10 years

Appellation

IGT

Region

Veneto

Country

Italy

Wine type

Red

Blend

Refosco dal Peduncolo Rosso

Alcohol %

15.5

Bottle size (ml)

1500

Soil

Alluvial, white clay, and minerals from the Dolomite mountains

Vineyard

Single vineyard, Planted 1986

Harvest

Mid- Sept