

**Appellation**

DOCG

Region

Veneto

Country

Italy

Wine type

Red

Blend

Raboso

Vintage

2015, 2018

Alcohol %

16

Bottle size (ml)

750

Soil

Alluvial solid made of “caranto” a mix of white clay and minerals from the Dolomites
Elevation:

Vineyard

Planted 2007

Harvest

End of October

De Stefani

Malanotte

Malanotte by De Stefani is a powerful and traditional expression, crafted from partially dried grapes. It reveals intense aromas of dark berries, plum, and sweet spice, with hints of cocoa and tobacco. On the palate, it is full-bodied and rich, with firm structure and a long, persistent finish.

Flavor profile

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.

Food pairing

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

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. Fresh acidity balanced by saltiness and minerality.

Winemaking

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.