De Stefani

Olmera

Olmera by De Stefani is a fresh and elegant white wine, defined by its clarity and finesse. It reveals notes of citrus, apple, and delicate floral hints. The palate is smooth and balanced, with lively acidity and a clean, refined finish.

Flavor profile

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

Food paring

Ideal with risotto and seafood.

Tasting notes

Tocai grapes are dried for one year offering body and structure to the wine. Elegance and aromas of ripe fruit are expressed by the blending of the Sauvignon Blanc. This is an intense straw yellow color with golden hues; full bodied with a smooth and velvety mouthfeel. It is medium in dryness with a moderate acidity, earthy notes, and honey.

Winemaking

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.

Appellation
IGT

Region
Veneto

Country
Italy

Wine type
White

Blend
Tai 60%, Sauvignon 40%

Vintage
2021, 2022

Alcohol %
14

Bottle size (ml)
750

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

Vineyard
Planted in 1986

Harvest
Middle of September

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