



**De Stefani**

## Stefen 1624 Magnum

*Stefen 1624 by De Stefani enhances the wine's complexity through slow maturation. Aromas of fruit, spice, and refined nuances lead to a structured and harmonious palate, with a long, elegant finish.*

### Flavor profile

Very deep ruby color, with garnet hues, intense scents of ripe wild fruit and of violet, full-body, with clear notes of ripe cherry and blackberry. On the nose, fresh red fruit aromas complemented by herbal and spicy notes. On the palate, fresh acidity balanced by minerality.

### Food pairing

Ideal with game, meat on the spit, seasoned cheeses, or alone as a meditation wine.

### Tasting notes

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### Winemaking

After being destemmed and crushed grapes are left to macerate during the slow fermentation. Then the wine is taken away from the skins and the fermentation continues in barrique, where the wine refines for 36 months. Afterwards it refines further 18 months in bottle.

### Aging potential

Up to 50 years

### Appellation

DOCG

### Region

Veneto

### Country

Italy

### Wine type

Red

### Blend

Marzemino

### Alcohol %

15.5

### Bottle size (ml)

1500

### Elevation

902

### Soil

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

### Vineyard

Single vineyard, Planted 1987

### Harvest

End of September/ Beginning October