



## De Stefani

# Stèfen 1624 Magnum

*Stèfen 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

Stèfen has a very deep ruby color with garnet hues. It has intense scents of ripe wild fruit and violet. The wine is full-bodied and has clear notes of ripe cherry and blackberry.

### Food pairing

Ideal with game, meat on the spit, seasoned cheeses, or alone as a meditation wine. Serve at 62°F.

### Tasting notes

Stèfen is the ancient surname of the De Stefani family, as written in old documents dated 1624. With this wine De Stefani wanted to bring back the old vinification process of the Maremmino. Here grapes are naturally dried, while the wine continues the fermentation process until all of the sugars are transformed into alcohol. This is a very deep ruby color with a garnished hue. It has a full body that is powerful and bold with a heavy texture but is yet still delicate and maintains a low acidity. Intense scents of ripe wild fruit and clear notes of cherry, blackberry, vanilla, and chocolate prevail throughout the wine. The wine has round tannins and a lingering warm finish.

### 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

Maremmino

### Vintage

2008, 2016

### 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