



De Stefani

Stèfen 1624

Stèfen 1624 by De Stefani is a wine that celebrates tradition and identity, with a refined and expressive profile. It reveals notes of ripe fruit, spice, and subtle balsamic hints. The palate is elegant and balanced, with smooth tannins and a persistent 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 Marzemino. 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

Marzemino

Vintage

2011, 2016, 2018

Alcohol %

15.5

Bottle size (ml)

750

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