



De Stefani

Stefen 1624

Stefen 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

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)

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