



DE STEFANI Cabernet Sauvignon

REGION/ ORIGIN	Veneto / Cabernet Sauvignon IGT	WINEMAKER	Alessandro De Stefani
VINTAGE	2016	WINERY ESTABLISHED	1866
VARIETALS	100% Cabernet Sauvignon	VINEYARD(S)	Le Ronche estate fruit
ALCOHOL	13.9%	AGE OF VINEYARD(S)	32 years old
FERMENTATION	Stainless steel Indigenous yeast ferment	SOIL TYPE	Clay rich in limestone
AGING	12 months	VINEYARD(S)' ELEVATION	0m
BARREL TYPE	French Allier barrique	FARMING	Organic
YEARS IN USE	0-3 years	METHODS	Single guyot
FILTER/FINING	None	PRODUCTION	30,000 bottles
TOTAL SULFUR RS	58 mg/l 1.8 g/l		

*For four generations, the De Stefani family has had a passion for grape growing
and the art of producing wines with a rare & beautiful personality*

The family of *De Stefani* dates back to the later half of the 1800's, having created wines of the utmost quality since the beginning, and continuing today under the experience of the family's 4th generation winemaker, Alessandro. The family began in Refrontolo, a small hilly village in between the two famous Prosecco towns of Conegliano and Valdobbiadene, and more recently has accrued two other vineyards to combine for 40 hectares of total estate. With a complete dedication to as natural production as possible, the estate is organically farmed, they only rely on naturally occurring yeasts as well as never adding sulfur during vinification (since 2009), all while focusing on many varietals that they have found to create incredible results in their unique terrain. Thriving from the local clay soils, the wines of De Stefani are stunning, true to type, and richly complex.

*Cabernet Sauvignon grown in the Piave area reaches a natural balance of ripeness and complexity from the clay soils, making a
distinct character that is not found anywhere else*

The 2016 De Stefani *Cabernet Sauvignon* is the perfect representation of what this estate can do in their natural vineyards in the Veneto. The fruit comes from the family's 'Le Ronche' estate, located in Fossalta di Piave, which is rich with clay, and sees high temperatures in the summer to give it ample ripening time. Extremely low yields from careful vineyard management, create incredibly rich cabernet fruit which is harvested around the beginning of October. Both the initial and malolactic fermentations are carried out in stainless steel, before moved to French Allier oak barrique for 12 months. The final wine is so delicately balanced with fruit and spice, softened by the oak, and packed full of gripping structure. Supple and complex flavors resound through the long finish, calling for the assistance of delicious braised or roasted meats.