



**DE STEFANI**  
**DS Prosecco Millesimato Brut**

REGION/ ORIGIN	Veneto Prosecco DOC	WINEMAKER	Alessandro De Stefani
VINTAGE	2020	WINERY ESTABLISHED	1866
VARIETALS	100% Glera	VINEYARD(S)	Estate fruit
ALCOHOL	11%	AGE OF VINEYARD(S)	10 years old
FERMENTATION	Method Martinotti Indigenous yeasts	SOIL TYPE	Clay & tufa
AGING	Only bottle aging	VINEYARD(S)' ELEVATION	200 meters
FILTER/FINING	None	FARMING METHODS	Organic (not certified)
TOTAL SULFUR/ RS	85 mg/l 8 g/l	HARVEST TIME	Early September

*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 4<sup>th</sup> 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.

*DS stands for De Stefani - this range is meant to bring incredible value alongside exceptional quality*

The 2020 Prosecco DOC Millesimato Brut is the winery's newest value driven Prosecco from 100% estate Glera vines. The grapes are harvested from 'cappuccina' (double arched cane) trained vineyards, and come to the cellar for fermentation in tank after a soft pressing. The wine then continues to mature on its noble lees with frequent battonage in order to add great texture of the final bubbles. Second fermentation with a dosage of 8 grams of sugar per liter took place in closed tank via the Italian Method and the resulting sparkling wine is wonderfully fresh and vibrant on the nose with fresh pear and green apples, and with hints of lime zest. The mouthfeel is lovely and active with persistent bubbles, fresh ripe tree fruits, and hints of white flowers.