



DE STEFANI Naturalmente Bianco

| | | | |
|---------------------|---|---------------------------|---|
| REGION/ ORIGIN | Veneto Bianco d'Italia | WINEMAKER | Alessandro De Stefani |
| VINTAGE | 2021 | WINERY ESTABLISHED | 1866 |
| VARIETALS | 100% Pinot Grigio | VINEYARD(S) | Estate fruit (Piave Valley) |
| ALCOHOL | 12.5% | AGE OF VINEYARD(S) | 20 years old |
| FERMENTATION | Concrete vats Indigenous yeasts | SOIL TYPE | Clay & limestone |
| AGING | 30 days on skins 12 months in anfora | VINEYARD(S)' ELEVATION | 10 meters |
| FILTER/FINING | None | FARMING METHODS | Organic & biodynamic (not certified) |
| TOTAL SULFUR/ RS | 65 mg/l 0 g/l | PRODUCTION | 7,000 bottles |

*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.

The Naturalmente range hit the market in 2021 – to focus on wines the way Mother Nature creates them

The *2021 Naturalmente Pinot Grigio* is the winery's most true to varietal expression of the Pinot Grigio variety. Focusing on all organic farming with biodynamic concepts as well, the grapes are harvested and brought to the winery for a natural fermentation with skins in concrete. A long skin maceration (about 30 days) that continues after fermentation has ceased is the reason for this delightfully textured and amber-colored wine. A year in 1,600L terracotta anfora passed with lees contact, before a light touch of sulfites is added before bottling with no filtration or fining. The result gives a gorgeous orange peel hue in the glass, and is packed with aromas of sweet apricots, ripe pears, and a mix of citrus fruits. The palate is long and persistent, with ample acidity to match the full texture that is naturally in the wine, and offers loads of stone fruits, light brown spices, and hints of sea air. A bottle to accompany many occasions and cuisines, this 'orange' wine will surely please and possibly surprise all those who sit at its table.