

SUSTAINABILITY AND PURITY

ORGANIC AND BIODYNAMIC PRINCIPLES

De Stefani philosophy follows organic and biodynamic principles. Pesticides, herbicides, chemical fertilisers and insecticides are not used. The winery prepares its own natural and organic fertilizer that feeds the vines and fosters the growth of soil organisms, while promoting a healthy development of the roots.

LOW SULFITES

The entire wine-making process is carried out without the addition of sulfites or other preservatives. In a sulfites free environment, the fermentation of the yeasts occurs naturally, generating wines that possess a refined and elegant aroma. An extremely small amount of sulfites is added before bottling for the maximum genuineness and enjoyment of the consumers.

VEGAN PRINCIPLES

At no time during the wine-making process animal-derived substances are used. The handling and manipulation of the grapes are kept to a minimum in order to enhance the fragrance and the purity of the wines.

GREEN ENERGY

The energy needs of De Stefani are entirely supplied by 418 solar panels that have recently been installed on the rooftop of the winery. Green energy preserves the environment!

INDIGENOUS YEASTS

After years of research, De Stefani identified in Colvendrame Estate in Refrontolo, in the hills between Conegliano and Valdobbiadene, a wild yeast that has been selected and adopted by the winery as its own indigenous yeast. It is used to trigger the fermentation process of the white wines, while the red wines are fermented by the wild yeasts present on their grape skins. The use of this indigenous wild yeast embodies the identity of De Stefani and represents the highest expression of its terroir.