

DE STEFANI

— VENEZIA 1866 —

VENEZIA

Grapes: Merlot and Cabernet Sauvignon



The Venezia DOC, denomination of controlled origin, takes its name from the city of Venice (Venezia in Italian). It was here the center of the global market of wine, which was traded all over the world.

The grapes of this classic of the Piave area, that come from old vines cultivated in a clay soil, reach a natural balance of ripeness at harvest. Our rich grapes guarantee a pleasant complexity of its structure, with a fruity and a spicy after taste.

TECHNICAL SHEET

NAME OF THE WINE: Venezia DOC.

GRAPES: 58% Merlot and 42% Cabernet Sauvignon.

PRODUCTION AREA: it is produced in the Le Ronche estate, located in Fossalta di Piave. "Le Ronche" is the name of the place where this vineyard is located, at about 10 km from the Adriatic sea and at 50 km from the Dolomites mountains.

SOIL: alluvial, made of "caranto", a mix of white clay and minerals from the Dolomites mountains.

CLIMATE: mild, with very few rain showers and high summer temperature which allows the grapes to ripen in the best conditions.

DENSITY OF THE PLANTATION AND TRAINING SYSTEM: 8.400 vines per hectare trained with guyot system.

YEAR OF THE PLANTATION: 1986-2009.

VINEYARD MANAGEMENT: to obtain a perfect ripening of the grapes, beyond the normal vineyard management, we carry out summer pruning and careful leaf thinning. Furthermore, the yield is kept very low in order to produce grapes rich in body and aroma.

HARVEST: end of September - beginning of October, picking up very ripe grapes, with a deep colour and a complete aromatic structure.

VINIFICATION: destemming and crushing of the grapes, maceration and fermentation at controlled temperature with frequent pumping over. After this period the wine is taken out and ends its fermentation in stainless steel vats. The wine matures for about 12 months on its noble lees in oak barrique.

TASTING CHARACTERISTICS: intense ruby colour, ripe red fruit bouquet, full body, smooth, with the right level of tannins and notes of wild fruit.

SERVING TEMPERATURE: 16-18°C.

FOOD MATCHING: ideal with tagliatelle with Bolognese sauce, beef carpaccio (recipe invented in Venice), roast meat and salami.

STORAGE: in a cool and dark place, keeping the bottle in a horizontal position. Its structure and complexity enable the wine to improve during maturation in the bottle, which can last up to 15 years, reaching the top after 10 years from the vintage.

ALCOHOL CONTENT: 12,5-13,5% by vol. (it depends on the vintage).

BOTTLE CONTENT: 750 ml.

BOTTLE SIZE mm (diameter x height): 80x300.

BOTTLE AND CASE WEIGHT kg (full): 1,25 kg/bt, 7,80 kg/ca.

BOTTLES PER CASE: 6.

CASES AND BOTTLES PER PALLET: 6 layers of 19 cases, 114 cases per pallet, 684 bottles.

CASE SIZE mm (length x width x height): 246x175x305.

DE STEFANI Azienda Agricola

Via Cadorna, 92 – 30020 Fossalta di Piave (Venezia) – Veneto - Italia

Tel. +39 0421 67502 – Fax +39 0421 67836 – E-mail: info@de-stefani.it – www.de-stefani.it