



## BLANC DE BLANCS

The name **DS** stands for the initials of the surname **De Stefani**, the family that has been producing Premium wines in Veneto, Italy, for five generations. “**Tra Mari e Monti**” represents the true meaning of these wines, carefully crafted in Veneto between the Adriatic Sea and the Dolomite Mountains, where the perfect microclimate for the growth of grapes appears to be.

**DS Blanc De Blancs** has an intriguing creamy, fine and persistent perlage. It presents aromas of apple, pear and passion fruit. Excellent for an aperitif, ideal with seafood, it is marvellous for preparing cocktails like the world famous Venetian Spritz, also known as “Veneziano”. We suggest to serve at 5-6°C.



### TECHNICAL SHEET

**NAME OF THE WINE:** Blanc de Blancs.

**GRAPES:** Glera, Chardonnay and Pinot Blanc.

**PRODUCTION AREA:** Eastern Veneto.

**SOIL:** high vocation for viticulture, rich in clay, limestone and minerals.

**CLIMATE:** mild. There are wide changes of temperature between day and night ideal for the preservation of the aroma and the acidity of the grapes.

**DENSITY OF THE PLANTATION AND TRAINING SYSTEM:** 3.000-5.000 vines per hectare trained with "cappuccina" system.

**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:** beginning of September.

**VINIFICATION:** destemming and crashing of the grapes, soft pressing, cool static clarification and fermentation exclusively with wild yeasts in stainless steel vats at 18°C. Then the wine matures on its noble lees in stainless steel vats at a controlled temperature. The lees are frequently mixed (battonage) in order to increase the thickness and the smoothness of the wine.

**SECOND FERMENTATION:** the second fermentation is carried out with the "Italian method" in pressured tanks.

**ALCOHOL CONTENT:** 11% by vol.

**RESIDUAL SUGAR:** 9 g/l.

**TASTING CHARACTERISTICS:** has an intriguing creamy, fine and persistent perlage. It presents aromas of apple, pear and passion fruit.

**SERVING TEMPERATURE:** 5-6°C.

**FOOD MATCHING:** excellent as an aperitif, with light starters, seafood and it is marvellous for preparing cocktails like the world famous Venetian Spritz, also known as “Veneziano”.

**STORAGE:** in a cool and dark place; it gives its best characteristics when it is served still young.

**BOTTLE CONTENT:** 750 ml.

**BOTTLE SIZE** (diameter x height): 98,5 x 270 mm.

**BOTTLE AND CASE WEIGHT** (full): 1,550 kg/bt, 9,8 kg/ct.

**BOTTLES PER CASE:** 6.

**CASES AND BOTTLES PER PALLET:** 6 layers of 14 cases, 84 cases per pallet, 504 bottles.

**CASE SIZE** (length x width x height): 300 x 210 x 280 mm.

DE STEFANI Azienda Agricola

Via Cadorna, 92 – 30020 Fossalta di Piave (Venezia) – Veneto - Italia  
Tel. +39 0421 67502 – E-mail: info@de-stefani.it – www.de-stefani.it