

HARVEST

2024

A glimpse of the Refosco harvest for the Grand Cru Kreda

“A CHALLENGING VINTAGE, HOWEVER THERE ARE THE CONDITIONS TO BELIEVE IT WILL BE AN EXCELLENT YEAR”

This year's winter was the **warmest** in the past three decades. The unusually high temperatures, particularly in February and March, led to early **vegetative growth**, with budding occurring about ten days earlier than usual.

Frequent and abundant rainfalls, combined with cooler-than-average temperatures in spring, helped create substantial water reserves. The hot, dry days of July and August then contributed to an ideal **grape ripening** process, supporting consistent production in terms of both quantity and quality.

Fungal disease pressure in the vineyards was kept under control thanks to diligent **field monitoring** and the invaluable expertise of our **agronomists**.

“This year, we've further invested in technology. Alongside bunch sorting done in the vineyard and manual selection on sorting tables, we introduced a third step: **optical sorting**. This system analyzes each berry individually, selecting only the best,” says Alessandro De Stefani, the fourth generation of the family.

Given the high temperatures of August and early September, we **harvested** the white grapes at **night**, processing them at 10°C, thanks to the use of dry ice for **temperature control**. This preserved the grapes' aromatic precursors, maintaining their quality and authenticity by reducing enzymatic activity and preventing unwanted fermentations in a sustainable and efficient manner.

OPTICAL SORTER, NIGHT-TIME HARVEST AND DRY ICE



Optical sorting in the winery with Merlot grapes

The **average yield** is consistent with recent harvests.

The harvest began shortly **after mid-August** with early-ripening varieties like Sauvignon, Chardonnay and Pinot. It continued in early September with Tocai, Manzoni, and Glera, while the black grape varieties were picked in the second half of September, finishing with Raboso Piave at the end of October.

"We are **promoters of sustainable development**—environmentally, economically and socially. With our **Equalitas** certification, we commit to protect the environment and upholding social and ethical values, as well as promoting biodiversity with our **Biodiversity Friend** certification.

We have also introduced **bees** (*Apis Mellifera*) near our vineyards. By following integrated pest management protocols (**SONPI** certification) and implementing specific agronomic practices like green manuring and limiting the use of certain plant protection agents, we aim at improving the synergy between beekeeping and viticulture while ensuring full environmental respect," concludes Alessandro De Stefani.

Thanks to the favorable temperature fluctuations recorded just before the harvest, the **Prosecco** grapes display good acidity with floral aromas of small white flowers and fruity notes of Golden apples.

The **white wines** have a rich aromatic profile, with perfectly healthy grapes, balanced acidity and minerality, along with a noticeable presence of malic acid.

The **red wines** are characterized by intense and elegant aromas, with a high concentration of fixed acids in the pulp. The temperature fluctuations during the ripening stage are essential to ensure good longevity in the wines.



Apis Mellifera present in Le Ronche estate



Colvendrame estate in Refrontolo just before a day of harvest

**WE ARE
PROMOTERS OF
SUSTAINABLE
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