

HARVEST 2025

“THE DIFFERENCE IS THE PASSION AND HARD WORK OUR TEAM SHOWS”



Malanotte Raboso harvest with the special “Appassimento” boxes



Merlot grapes during harvest

The 2025 harvest at De Stefani will be remembered as an early and distinctive vintage. This year, the harvest began around **ten days earlier than average**, with the official start on the 18th of August.

The season was characterized by **abundant rainfall**, which nourished the vines and provided the strength needed for healthy growth. However, during the harvest itself, **three to four days of rain slightly delayed our picking schedule**. Thanks to the commitment of our **dedicated team**, whose passion and hard work made the difference, we were able to carry out the harvest with precision and care collecting healthy grapes.

As always, meticulous attention was given to our **Grand Cru vineyards**. In mid-July, we performed a **green harvest**, selectively removing clusters to reduce the yield per vine. This allowed the remaining grapes to reach **optimum maturity and concentration**, expressing the best of their terroir. **Hand defoliation** performed one month before the harvest enhanced their ripeness and helped to control the grapes health.

“GREEN HARVEST IN MID-JULY TO REDUCE YIELD PER VINE FOR OUR GRAND CRU WINES”

“ABUNDANT RAINFALL THROUGHOUT THE WHOLE SUMMER”



De Stefani library in Fossalta di Piave

Innovation and tradition guided our work. We carried out **night harvesting**, a practice that preserves the natural freshness and aromatic profile of the grapes by bringing them to the cellar at cooler temperatures.

Night harvest also **reduces the energy needed to cool the grapes** once they arrive in the winery, while at the same time **allowing our harvesters to work in more comfortable conditions**, avoiding the high daytime temperatures.

Once in the cellar, the fruit underwent a **rigorous optical sorting process** with a **special optical selector machine**, capable of working at great speed while controlling every single berry that entered the winery. In this way, only the **finest fruit was selected**, while second choices were left aside. This vintage will be remembered for an overall **reduction of about 20% in grape quantity** compared with the previous five harvests.



Incrocio Manzoni grape

**“NATURAL FRESHNESS
AND AROMATIC
PROFILE OF THE
GRAPES IS PRESERVED
WITH NIGHT HARVEST”**



Alessandro controls drying grapes

Fermentation was conducted exclusively with our **indigenous yeasts**, carefully multiplied in advance of the harvest. Today, the “mother” of these yeasts has been safely returned to **-80°C**, ready to serve as a living heritage for future vintages.



Colvendrame estate in Refrontolo on a clear sunny day

Looking ahead, the wines of 2025 promise exceptional character.

Prosecco will shine with **bright aromas of pear and golden apple**, reflecting the purity of the vintage.

Whites will show **vibrant acidity and a fine minerality**.

Reds will offer **elegance, depth, and character**, with moderate alcohol levels.

Harvest 2025 is one of balance and authenticity, a year where challenges became opportunities, and where every choice in the vineyard and cellar was made to preserve the soul of our wines.



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