

STÈFEN 1624

Single vineyard

Grapes: Marzemino



Stèfen is the ancient surname of the De Stefani family, as written in old documents dated 1624 found in Refrontolo, a UNESCO World Heritage site. The grapes of this wine are produced in the "Stèfen 1624" vineyard and are vinified recalling the ancient tradition of drying the grapes and refining the wine in small oak casks. The result is a dry wine which improves with a long ageing. Ideal with game, meat on the spit, seasoned cheeses or alone as a meditation wine.

TECHNICAL SHEET

NAME OF THE WINE: Refrontolo, Colli di Conegliano DOCG.

GRAPES: 100% Marzemino.

HISTORICAL NOTES: Stèfen is the ancient surname of the De Stefani family, as written in old documents dated 1624 found in Refrontolo. With this wine they wanted to bring back the old vinification process of the Marzemino from Refrontolo. In fact, as in the past, grapes are naturally dried, and the wine continues fermentation until all the sugars are transformed into alcohol. Then the wine is dry, with a high percentage of alcohol and with a great originality, which offers you always new emotions with ageing.

PRODUCTION AREA: "Stèfen 1624" vineyard in the Colvendrame estate, which is on the hills between Conegliano and Valdobbiadene, a UNESCO World Heritage site. Colvendrame is the name of the hill where this vineyard is located; the exposition to the sun and the climate are excellent for grape vine growing.

ALTITUDE: 200-350 m.

SOIL: with a good balance of all the components. It is rich in tufa which characterises the wine.

CLIMATE: mild and windy, with 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: 5.500 vines per hectare trained with spurred cordon.

YEAR OF THE PLANTATION: 1987.

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 scents and aroma.

HARVEST: end of September, beginning of October, when the grapes are ripe and have fully developed their aromatic features and have smoothened tannins. They are carefully selected during the harvest and left to dry for some months following the "appassimento" system.

VINIFICATION: when the grapes have reached the right concentration after natural air drying, they are destemmed and put in 225 lt barrel to ferment and macerate, following the "integral vinification" method. Then the wine is taken away from the skins and the fermentation continues in barrique, where the wine refines for about 24 months. Afterwards it refines further 18 months in bottle.

TASTING CHARACTERISTICS: very deep ruby colour, with garnet hues, intense scents of ripe wild fruit and of violet, full body, with clear notes of ripe cherry and blackberry.

SERVING TEMPERATURE: 16-18°C.

FOOD MATCHING: ideal with game, meat on the spit, seasoned cheeses or alone as a meditation wine.

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 50 years, reaching the top after 20-25 years from the vintage.

ALCOHOL CONTENT: 15-15,5% by vol. (it depends on the vintage).

AVAILABLE FORMATS: 750 ml; 1,5 Lt; 3 Lt; 6 Lt.

750 ml BOTTLE SIZE mm (diameter x height): 86x316.

750 ml BOTTLE AND WOODEN CASE WEIGHT kg (full): 1,65 kg/bt, 12,70 kg/ca.

750 ml BOTTLES PER WOODEN CASE: 6.

WOODEN CASES AND 750 ml BOTTLES PER PALLET: 15 layers of 5 cases, 75 cases per pallet, 450 bottles.

WOODEN CASE SIZE (750 ml bottle) mm (length x width x height): 560x340x130.

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