

**DE STEFANI**  
— VENEZIA 1866 —

*2020 Harvest*

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VENEZIA 1866

## 2020 Harvest

*“The vintage 2020 shows up with grapes of an excellent quality, supported by an ideal climatic season. We believe it will be remembered as one of the best vintages of this century”, declares the producer Alessandro De Stefani.*



After the restoration of the soil water reserves due to heavy rainfall in November and December 2019, the months of January and February were very mild and with little precipitation. In March the rainfall was abundant and accompanied by normal temperatures.

The fresh and regular spring has extended the flowering period and at night the plant, thanks to the moderate temperatures, did not need to consume “metabolic bricks”, thus investing its energy during the day.

The summer was characterised by a pleasant climate and without great excesses of heat, with the right alteration of sun and rain, not excessive heat and cool nights, which is why it was called a summer of yesteryear! The hot days of August, kissed by the sun and cooled at night, favoured a slow but gradual ripening of the grapes.

We recorded a **drop** in production of about **5%** compared to the average of the previous five harvests.

The harvest began regularly at the end of August with Pinot Grigio, followed by Sauvignon blanc, Chardonnay, Tocai friulano and in the first ten days of September with the Glera for Prosecco.

After the mid-September we harvested the black grapes: Merlot, Refosco, Cabernet Sauvignon and Carmenere. For his majesty Raboso you expect the end of October, in order to have a more moderate acidity and more velvety tannins. The bunches were very healthy, with an excellent sugar content and optimal and stable acidity values, thanks above all to the careful management of the vineyard.



*“The maturity of our vineyards has really shown and felt this year. The vines had an optimal vegetative and productive balance and vigour. They were balanced and with berries worthy of the vineyards capable of producing Grand Cru. The years of waiting for “old vines” now pay off and allow us to obtain record-breaking grapes” affirms proudly Alessandro De Stefani.*

**Prosecco** and **Rosé** are endowed with remarkable freshness and pleasantness. In fact, the golden bunches, with their typical fruity and floral descriptors, were characterised by scents of white flowers, acacia and wisteria, and fruit, especially pear and apple.

**White wines** are endowed with an interesting aromatic framework, with the optimal balance between acidity and alcohol content. The bunches were golden, with good minerality and complexity, thanks in part to the wonderfully favourable climate in September.

**Red wines** are well structured, with a tannic profile of absolute interest. The harvested grapes have excellent alcohol content, with an adequate sugar/acidity ratio and with high polyphenol content, ideal characteristic for ageing in wood.

***The 2020 vintage will be memorable!***