

DE STEFANI
— VENEZIA 1866 —

Harvest 2022

DE STEFANI
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"Ten days early harvest, healthy grapes and excellent ripening: everything seems to portend a high level 2022" declares the producer Alessandro De Stefani.



Three generations of the De Stefani family

The almost total absence of precipitation and the anomalous thermometric pattern characterized the winter and the spring period. The delayed budding seems to announce a late evolution of the growth of the vines, whereas it evolved into a 10 days early flowering due to the high temperatures and the heavy drought.

Compared to the 25-30 days of temperatures above 30 degrees in recent years, this summer recorded 50 days of scorching heat.

The rains, which arrived between the end of August and the beginning of September, allowed the red grapes to reach perfect ripeness and an excellent sugar content, while maintaining the acidity and relative freshness.

We recorded a **drop** in production of about **20%** compared to the average of the previous five harvests. Low quantity, but extraordinary quality!

The **2022 harvest** started immediately after mid-August with Sauvignon blanc, followed by Pinot grigio, Chardonnay, Tocai Friulano and Glera for Prosecco in the first ten days of September. Then we picked the black berried grapes: Marzemino, Refosco, Merlot, Cabernet Sauvignon, Carmenere and finally Raboso which, with its long vegetative cycle, ends the harvest at the beginning of November.

The harvested grapes have an excellent state of health, with a good **sugar content** and an adequate **acidity**, also thanks to the rainfall of the last period.

"This is one of the most challenging vintages of recent decades: a dry spring and a summer characterized by very high temperatures and very little rainfall caused severe water stress in the vineyards. Despite this, we will have a year of great enological interest.

We are grateful to the soil, clay in the plains and moraine conglomerate in the hills, on which our vines grow, which during the drought held and released water slowly and constantly, as needed.

Furthermore, most of the credit goes to our team in the field who, with maniacal care, manages the various agronomic phases, such as pruning, the management of the canopy, the less frequent mowing of the grass to prevent too rapid evaporation of moisture, the defoliation of the black grapes and finally the harvest with the manual picking of the bunches." declares the producer Alessandro De Stefani.



Prosecco and **Prosecco Rosé** have a pleasant acidity, which brings freshness and hints of summer white fruit to the bubbles.

White wines are fragrant, fresh, fruity and floral. The sapidity of the Tai and Sauvignon grapes destined for Olmèra recall the flavor of the sea.

Red wines benefit from high polyphenolic contents which will bring structure and body, with slightly above average gradations, and great evolutionary potential. The Marzemino grapes for Stèfen 1624 reached an absolutely perfect balance of sugars, acids, tannins and aroma.

The 2022 harvest will be a vintage to remember!