



ROSÉ

The name DS stands for the initials of the surname De Stefani, the family that has been producing Premium wines in Veneto, Italy, for five generations. "Tra Mari e Monti" represents the true meaning of these wines, carefully crafted in Veneto between the Adriatic Sea and the Dolomite Mountains, where the perfect microclimate for the growth of grapes appears to be.

DS Rosé presents pleasant scents of blueberries, currants, wild strawberries and pomegranates. On the palate it is fresh, light, delicately savory and with a persistent taste. It is ideal with "antipasti all'italiana", salads, light pasta, especially with seafood, raw shellfish, grilled fish and goats' cheeses. Fantastic with pizza! We suggest to serve at 6-8°C.



ROSÉ

DS
DIESSE

PRODOTTO IN ITALIA



TECHNICAL SHEET

NAME OF THE WINE: Rosé.

GRAPES: 100% Raboso.

PRODUCTION AREA: it is produced in a vineyard located between the Adriatic sea and the Alps mountains.

SOIL: alluvial, made of "caranto", a mix of white clay and minerals from the Dolomites mountains.

CLIMATE: mild, with very few rain showers and high summer temperature which allows the grapes to ripen in the best conditions.

DENSITY OF THE PLANTATION AND TRAINING SYSTEM: 4.000 vines per hectare trained with guyot system.

YEAR OF THE PLANTATION: 2006.

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 body and aroma.

HARVEST: October, when there is still a good acidity in the grapes and a complete aromatic spectrum.

VINIFICATION: destemming and crushing of the grapes, soft pressing, cool static clarification and fermentation at a controlled temperature.

TASTING CHARACTERISTICS: it presents an elegant rosé colour with pleasant scents of blueberries, currants, wild strawberries and pomegranates. On the palate it is fresh, light, delicately savory and with a persistent taste.

SERVING TEMPERATURE: 6-8°C.

FOOD MATCHING: ideal with "antipasti all'italiana", salads, light pasta, especially with seafood, raw shellfish, grilled fish and goats' cheeses. Fantastic with pizza!

STORAGE: in a cool and dark place; it gives its best characteristics when it is served still young.

ALCOHOL CONTENT: 11-11,5% by vol. (it depends on the vintage).

AVAILABLE FORMATS: 750 ml; 1,5 Lt.

750 ml BOTTLE SIZE mm (diameter x height): 80x300.

750 ml BOTTLE AND CASE WEIGHT kg (full): 1,25 kg/bt, 7,80 kg/ca.

750 ml BOTTLES PER CASE: 6.

CASES AND 750 ml BOTTLES PER PALLET: 6 layers of 19 cases, 114 cases per pallet, 684 bottles.

CASE SIZE (750 ml bottle) mm (length x width x height): 246x175x305.

DE STEFANI Azienda Agricola

Via Cadorna, 92 – 30020 Fossalta di Piave (Venezia) – Veneto - Italia

Tel. +39 0421 67502 – E-mail: info@de-stefani.it – www.de-stefani.it