



The De Stefani family originates in Refrontolo, a little village in Veneto Italy, as results in official documents of 1624. On these hills Conegliano Valdobbiadene Unesco World heritage site, in 1866 the founder Valeriano De Stefani individualized a unique terroir to produce great wines.

His son Valeriano, second generation, inspired by his careful wife Angelina, began the tradition which the De Stefanis have always adhered: total devotion to quality with no compromise. The third generation Tiziano, after graduating in 1958 in oenology and viticulture in the most prestigious wine school of Italy in Conegliano, started to produce red and white wines also in the Piave Valley area, near Venice. An area between the Adriatic Sea and the Dolomites Alps with a particularly suitable soil made of "caranto": a mix of white clay and minerals. Here in Fossalta di Piave, the headquarter and cellars of the winery are located.

Today, Alessandro De Stefani, fourth generation, together with his wife Chiara and sons Marco e Paolo, produces wines with high ratings from the most important Guides in the world, following organic and biodynamic principles, from very high-density old vineyards, focusing on native varieties.

Type	Musserende
Produsent	De Stefani
Årgang	2022
Druetyper	Glera
Analyse	Alkohol: 11,5 %

Høyoppløselig bilde



Volum 0,75 L	Varenummer 15474601	EPD-nr	Pris Vinmonopolet kr. 299,90
Antall i kasse 6	Sortiment	Vectura nr	

Bruk av alkohol kan gi ulike skadevirkninger. Nærmere informasjon finner du her:
· <https://helsenorge.no/rus-og-avhengighet/alkohol/alkoholens-virkning-pa-kroppen> ·

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