



New Look, Designation & Accolades for Stefany Organic Prosecco

Our beautiful Stefany Organic Prosecco has an elegant new label and bottle design along with a new DOCG. **Stefany Spumante is now DOCG Conegliano-Valdobbiadene, Prosecco Superiore, Extra Dry.** This light and elegant organic Prosecco is straw yellow color with greenish and brilliant hues. The wine is fruity, reminiscent of wild flowers and acacia. It is a full-

bodied fresh, delicate and elegant sparkler that is already garnering critic's attention.



"Pale yellow. Pleasing nose combining pear, apple, honeysuckle and hawthorn. Very lively palate with well-lifted flavours and satisfying, rich, exquisitely-textured substance, with a touch of sweetness and entrancing aromatic delicacy. Very enjoyable." Gilbert & Gaillard, Gold Medal, 2018 vintage.

New Conegliano Valdobbiadene DOCG Designation Guarantees Superior Quality for Stefany Organic Prosecco



Conegliano Valdobbiadene is one of Italy's historic denominations, recognized in 1969. In 2009, with the reorganisation of the denominations for Prosecco, the Ministry of Agriculture classified it as a **Denomination of Controlled and Guaranteed Origin (D.O.C.G.)**, the highest level of quality for Italian wines.

The area of Conegliano Valdobbiadene lies in hilly countryside situated 30 miles from Venice and around 60 miles from the Dolomites. Here, for over three centuries, people have grown the grapes that produce Prosecco Superiore, whose success began with the founding of Italy's first School of Winemaking in 1876. The region's vine-growing has extremely ancient origins, but the first written document linking Prosecco to this area dates back to 1772. Ever since the introduction of the D.O.C. in 1969, the production area has remained limited to just 15 communes, and is **one of Italy's historic**

denominations.

Positioned between the sea and the Alpine foothills, the region has a **unique microclimate**. The average temperature is 54 degrees, with constant breezes that allow the grapes to dry quickly after rain. South facing slopes provide ample sun and good drainage, and the altitude of 330-1650 feet allows for a healthy shift in temperatures from day to night.

The soils of Conegliano Valdobbiadene have very ancient origins, deriving from the raising of **sea and lake beds**. The **Dolomites** pushed through the region, bringing various sediments downhill. The resulting soils are deep and are made up of conglomerates of rock and sand, containing a lot of clay and sometimes rich in iron oxides.

Stefany is Made with 100% Organic Grapes and Certified Vegan. The new Stefany Organic Prosecco is coming soon to fine retailers and restaurants across the country.



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