

Tenuta de'Stefenelli



"Country Resort de'Stefenelli" is located on the first set of hills of the Forli area, close to the thermal park of Fratta Terme, just a few miles away from the Adriatic Riviera. The farm estate extends over 80 acres, across a picturesque stretch of rolling hills located between the Bidente Valley and the Sonsa creek.

The Estate is 20 mi from Ravenna and around 60 mi from Florence along the ancient Tuscany-Romagna Apennines.

The Country Resort is a specialized vine-growing and winemaking estate with 25 acres of autochthonous and international grape varieties located at around 600 feet above sea level. The well-suited land also benefits from excellent sun exposure.



By pairing fine grapes and great land with care and experience in vine-growing, winemaking practices and technologies the estate produces excellent Romagna DOC red, white and rosé wines.

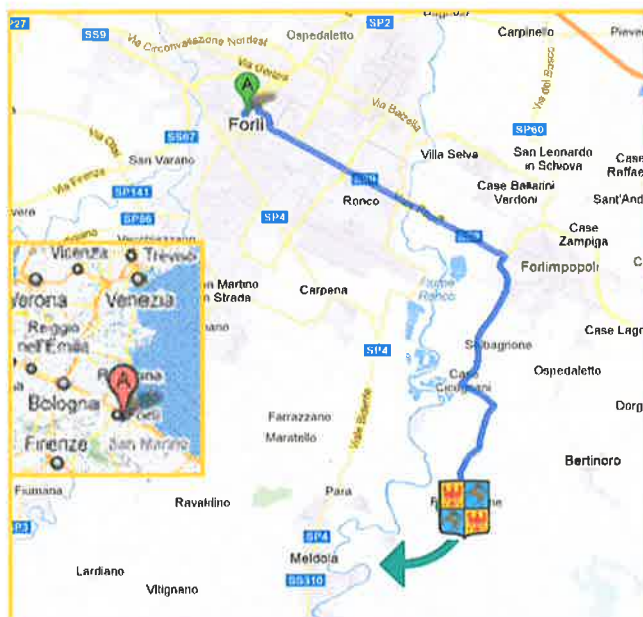
The main objective is to express the great Territory potential in our wines by bringing together innovation and tradition to achieve the highest quality level.

All the wines have been given names which relate to music to highlight the relationship between music and wine: both are an expression of art and technique and both are evaluated according to sensory perceptions, sensations and emotions that they evoke

DIRECTIONS:

The estate is 16km from Forli. Follow along via Emilia (SS9) towards Forlimpopoli for around 9km. Once you reach Forlimpopoli turn right on via Nuove Fondine. Cross the Selbagnone location and continue on the SP37 until the 2° roundabout where you take a left towards the SP37bis in the Fratta Terme direction.

Once you arrive at Fratta Terme turn right on via Meldola (SP99) and after 500m turn left on via Fratta. Continue on this road for around 1800m until you reach the center of the estate and the winery, while following the wine route signs "Strada dei Vini e dei Sapori di Romagna".



Country Resort Tenuta de'Stefenelli

Viale D. Bolognesi 19
47121 - Forlì (FC)

GPS address of estate:

Via Fratta km 1.800, Fratta Terme (Bertinoro)

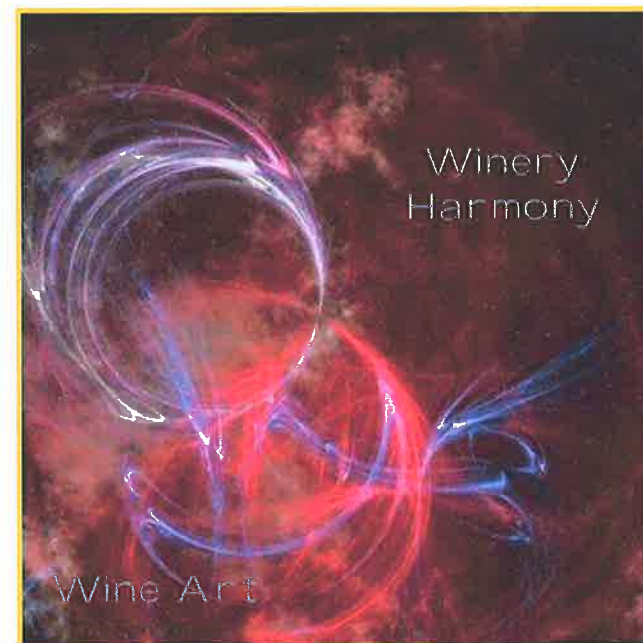
Telephone: +39 0543 35029

Mobile phone: +39 333 2182466

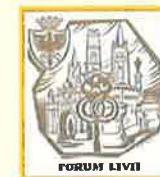
Website: www.destefenelli.it

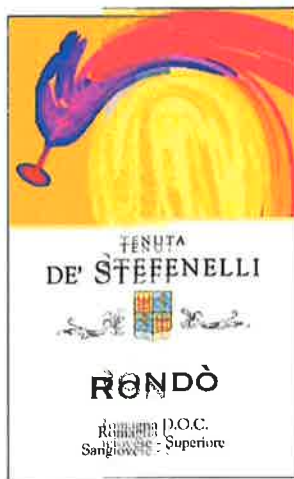
E-mail: info@destefenelli.it

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Wine Estate Romagna Hills - Italy

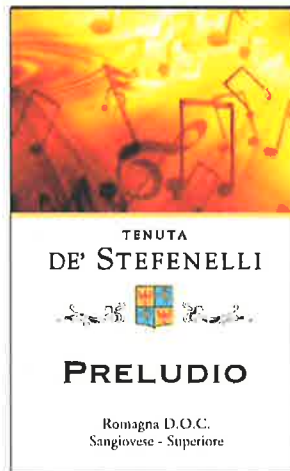




**ROMAGNA DOC - 2015
SANGIOVESE SUPERIORE**

Wine made from thinned hand-picked grapes with a low t/ha yield. The fermentation is at controlled temperatures and the wine is aged for several months in the bottle. It has a bright ruby red colour and typical vinous aromas with red fruit notes. The taste is smooth and pleasant with silky tannins, well-balanced in soft and rough tones. It is a wine made to be enjoyed fairly young, when all its fruity nuances are at their maximum.

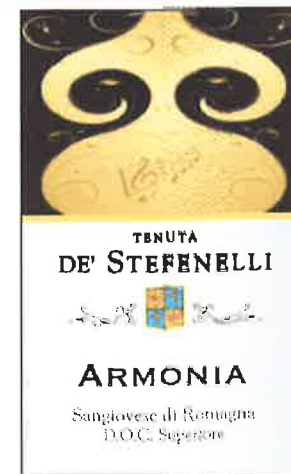
Serving temperature: 16-18 C
Alcohol: 13,0% vol.



**ROMAGNA DOC - 2014
SANGIOVESE SUPERIORE**

Wine made from thinned hand-picked grapes with a 7 t/ha yield. It ferments slowly with a lengthy skin contact. A portion of the wine is aged in French oak barrels. The colour is garnet with ruby red hues, it has lasting dark cherry and red fruits aromas with spicy notes. On the palate it is persistent and well balanced. Good structure, dry yet smooth taste, soft tannins make it an ideal wine for pasta dishes, grilled meat and cold cuts.

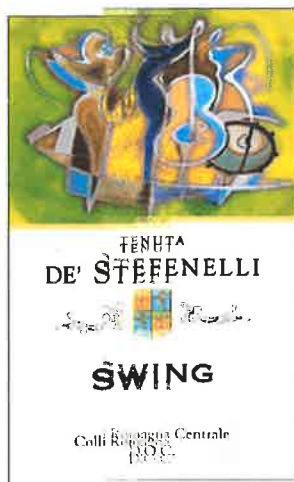
Serving temperature: 18 C
Alcohol: 14,0% vol.



**ROMAGNA DOC - 2012
SANGIOVESE RISERVA**

Wine made from thinned hand-picked grapes with a 5-6 t/ha yield. The maceration can reach 30 days. The wine has a lengthy aging in French oak barrels. Garnet in colour, the nose opens with lasting blackberry and cherry aromas in a pleasant spicy backbone. It has a full-bodied structure, dry yet smooth, and a fine tannic strength. It is a well balanced and persistent wine, best enjoyed with grilled or roast meat and game.

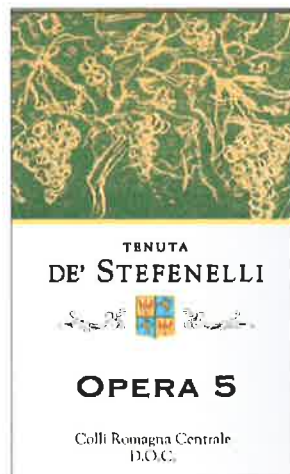
Serving temperature: 18 C
Alcohol: 14,5% vol.



**CHARDONNAY - PINOT
FORLI' WHITE IGT - 2015**

Wine mainly from hand-picked grapes of Chardonnay and Pinot vine-yards with a 7-8 t/ha yield. It ferments at low temperatures and undergoes a long "elevate sur lies" process. The wine has a light yellow colour with green highlights and has fresh fruity aromas. The body is good, it is fresh and soft, well balanced and very pleasant to drink. This wine is ideal as aperitif and pairs well with light dishes and seafood.

Serving temperature: 10 C
Alcohol: 12,5% vol.



**CHARDONNAY - BOMBINO
FORLI' WHITE IGT - 2015**

Wine mainly from hand-picked grapes of Chardonnay and Bombino with a 6-7 t/ha yield. It ferments at low temperatures and undergoes a long "elevate sur lies" process. The wine has a straw yellow colour with green highlights and has fresh fruity aromas with floral notes. The body is good, it is fresh and soft, well balanced and very pleasant to drink. This wine pairs well with starters, cheese and seafood. dishes.

Serving temperature: 12 C
Alcohol: 13,0% vol.



**RISLIENG - BOMBINO
FORLI' WHITE IGT - 2015**

White wine mainly from Riesling and Bombino grapes with a 5-6 t/ha yield. It ferments at low temperatures and part of it passes through French oak barrels. The wine has a bright gold yellow colour and elegant yellow pulp fruit aromas with floral notes. Ample dry extract, round and fresh, it is well balanced with a fine persistence. This wine pairs well with starters, white meat and seafood dishes or by itself, as an excellent aperitif.

Serving temperature: 14 C
Alcohol: 13,0% vol.