



De Stefani Soler Magnum

Soler by De Stefani offers a more gradual and refined evolution. It reveals notes of ripe fruit, spice, and subtle oak, with a structured and elegant palate and a persistent finish.

Blend %

Merlot 20%, Cab 20%, Carmenere 20%, Refosco 20%,
Marzemino 20%

Flavor profile

Soler has a deep ruby color and intense aromas of ripe prunes with hints of violets and spice. On the nose, fresh red fruit aromas complemented by herbal and spicy notes. On the palate, fresh acidity balanced by saltiness and minerality.

Food pairing

Excellent with Ravioli, grilled meat, and salami.

Tasting notes

Soler has a deep ruby color and intense aromas of ripe prunes with hints of violets and spice. It has a full body and a complex structure, with layers of silky tannins, culminating in a complex bouquet. On the palate, Fresh acidity balanced by saltiness and minerality.

Winemaking

The Marzemino and Refosco grapes are dried and the other part follows a classical vinification Fermentation in vessels at controlled temperature. Wine refines for 12 months in barrique, followed by an additional 12 months refining in bottle.

Appellation

IGT

Region

Veneto

Country

Italy

Wine type

Red

Blend

Cabernet Sauvignon, Carmenere,
Marzemino, Merlot, Refosco

Alcohol %

13.5

Bottle size (ml)

1500

Soil

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

Vineyard

Planted 1986- 2009

Harvest

End of September/ Beginning October