



## De Stefani

# Soler Matusalem

*Soler by De Stefani represents a prestigious large-format expression, ideal for long aging. It reveals complex layers of fruit, spice, and tertiary nuances, with a rich and harmonious palate and a long, refined finish.*

### Flavor profile

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.

### Food pairing

Excellent with Ravioli, grilled meat, and salami. Serve at 62°F.

### Tasting notes

This wine is of a deep ruby color with a full body, good structure, and low acidity. It is complex with a savory bouquet of intense ripe black fruit scents. The cherry and plum compliment its spicy notes along-side of a long finish and layers of silky tannins.

### 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

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

### Vintage

2020

### Alcohol %

13.5

### Bottle size (ml)

6000

### 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