

**Appellation**

IGT

**Region**

Veneto

**Country**

Italy

**Wine type**

Red

**Blend**

Cabernet Sauvignon, Carmenere, Marzemino, Merlot, Refosco

**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

## 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.*

**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.