



2021 De Stefani Soler

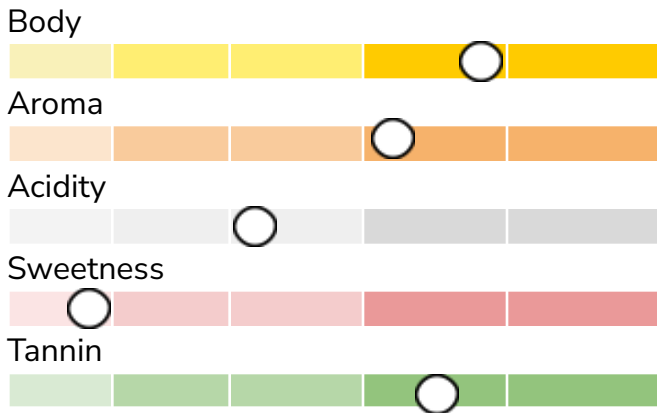
Fossalta di Piave, Veneto, Italy

De Stefani is a family business that has been producing wines for five generations. Their vineyards are situated in the Piave Valley, Eastern Veneto, between the Dolomite Mountains and the Adriatic Sea. The grapes grow in a unique soil composition called “Caranto,” which is a blend of clay, silt, and minerals. They practice organic and biodynamic farming methods, including running the winery entirely on solar energy, using indigenous yeast for fermentation, and maintaining low yields.

They only bottle vintages that meet specific criteria and limit the production of each wine, ensuring that every bottle is crafted with care.

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.



Food Pairing & Enjoyment

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

Technical Data

Production area:	Fossalta di Piave
Appellation:	Veneto IGT
Varietals:	20% Merlot, 20% Cab, 20% Carmenere, 20% Refosco, 20% Marzemino
Vinification:	The Marzemino and Refosco grapes are dried and the others follow a classical vinification. Fermentation in vessels at controlled temp. Refines 12 months in barrique and 12 months in bottle.
Vineyard:	Planted 1986- 2009
Soil:	alluvial, made of “caranto”, a mix of white clay and minerals from the Dolomites mountains.
Harvest:	End of September/ Beginning October
Farming:	Biodynamic and Organic