

DE STEFANI

— VENEZIA 1866 —

SOLÈR

Grapes: Merlot, Cabernet Sauvignon, Marzemino, Carmenere Refosco and Marzemino

"Solèr" is a word of the Venetian dialect and means loft, barn. Historically it was used by the grapes grower to dry their best grapes. From this old tradition part of the grapes are naturally dried, resulting in a great smoothness with liquorice notes.

TECHNICAL SHEET

NAME OF THE WINE: Rosso prodotto in Italia.

GRAPES: 20% Merlot, 20% Cabernet Sauvignon, 20% Carmenere, 20% Refosco and 20% Marzemino.

HISTORICAL NOTES: "Solèr" is a word of the Venetian dialect and means the top floor of a rural house: a loft, a barn. Historically it was used by the grape growers to dry their best grapes, since in the "solèr" there is a good ventilation, a low humidity and it is sunny. In fact, the word "solèr" comes from "sole", which is sun in Italian, that contributes to dry the grapes.

PRODUCTION AREA: Marzemino grapes are grown in the Colvendrame estate in Refrontolo, in the hills between Conegliano e Valdobbiadene, north of Venice. Refosco, Carmenere, Merlot and Cabernet Sauvignon grapes are grown in the Le Ronche estate, located in Fossalta di Piave.

SOIL: in Refrontolo the soil is particularly rich in clay and tufa, which characterises the wine. In Fossalta di Piave the alluvial soil is very rich in clay.

CLIMATE: mild, with very few rain showers and high summer temperature which allow the grapes to ripen in the best conditions. There are wide changes of temperature between day and night, which is ideal for the preservation of the aroma and the acidity of the grapes.

DENSITY OF THE PLANTATION AND TRAINING SYSTEM: 8.400 vines per hectare trained with guyot system.

YEAR OF THE PLANTATION: 1986-2009.

VINEYARD MANAGEMENT: to obtain a perfect ripening of the grapes, beyond the normal vineyard management, we carry out summer pruning and careful leaf thinning. Furthermore, the yield is kept very low in order to raise the qualitative features and the concentration of the berries.

HARVEST: from the end of September and the beginning of October, with an extreme ripening of the grapes, allowing them to reach the highest peak of colour deepness, complete their aromatic structure and smoothen tannins.

VINIFICATION: the Marzemino and Refosco grapes are dried and the other part follows a classical vinification at controlled temperature. Then the dried grapes are destemmed and crushed, the fermentation will occur in special vessels at controlled temperature. Then the wine refines for 12 months in barrique, followed by an additional 12 months refining in bottle.

TASTING CHARACTERISTICS: deep ruby colour, intense scents of ripe fruit, prunes, violet, with ethereal and spicy notes; full body, very important structure, with layers of silky tannins and a complex bouquet.

SERVING TEMPERATURE: 16-18°C.

FOOD MATCHING: excellent with stuffed fresh pasta, grilled meat and salumi.

STORAGE: in a cool and dark place, keeping the bottle in a horizontal position. Its structure and complexity enable the wine to improve during maturation in the bottle, which can last up to 15 years, reaching the top after 10 years from the vintage.

ALCOHOL CONTENT: 13-14,5% by vol. (it depends on the vintage).

AVAILABLE FOMATS: 375 ml; 750 ml; 1,5Lt; 3 Lt; 6 Lt.

750 ml BOTTLE SIZE mm (diameter x height): 86x302.

750 ml BOTTLE AND CASE WEIGHT kg (full): 1,65 kg/bt, 10,50 kg/ca.

750 ml BOTTLES PER CASE: 6.

CASES AND 750 ml BOTTLES PER PALLET: 17 layers of 6 cases, 102 cases per pallet, 612 bottles.

CASE SIZE (750 ml bottle) mm (length x width x height): 540x310x100.



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