



# Soli Invicto

Soli Invicto is the Edoardo Miroglio cellar's premium wine, made using the estate's finest grapes selected in the vineyard by our winemaker.

A blend of international varieties that is designed to be Edoardo Miroglio's signature wine in terms of quality.

Matured for 18 months in small barrels, this is the perfect wine for pairing with tasty and refined dishes.

**Grapes:**

Merlot, Cabernet Sauvignon, Cabernet Franc & Syrah.

**Colour:**

Intense ruby colour with brilliant purple nuances.

**Aroma:**

Complex nose, rich in fresh and dried fruit aromas, truffles, vanilla and spices.

**Taste:**

Supple, compact and round body, silky and sweet tannins, long finish.

**Ageing:**

18 months in 225 l French oak barriques.

**Serving suggestion:**

Perfect with flavourful and spicy meat terrines, roasted or stewed lamb, duck or goose meat with sweet and sour sauces, game, and spicy beef dishes.



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