



**PIEROPAN**  
VITICOLTORI IN SOAVE

## Pieropan, Soave Classico 2014

### PRODUCER

Pieropan's estate covers 58 hectares of vineyard which are situated on the stony hills of Soave Classico. The Pieropan family has been producing wines in Soave since the 1890s. Indeed, they were the first producer to bottle a wine with the name Soave on the label in the early 1930s. Nino Pieropan took over from his father in 1970 and was the first producer in Soave to make a single-vineyard wine, 'Calvarino', in 1971. Nino's two sons, Andrea and Dario, took over the running of the estate in 2017 when Nino fell ill and before he passed away in April 2018. From the 2015 vintage onwards, all Pieropan wines are organically certified.

### VINEYARDS

The soil is clay-basalt and volcanic in origin. Yields are low and the vines south facing. The vineyards are planted primarily with Garganega and Trebbiano di Soave (no relation to its prolific Tuscan namesake). No pesticides or chemicals are used. With the recent changes to DOC law this wine can now be closed under screwcap and labelled as Soave Classico. The wine is the same but this change in labelling is now reflected on the back label.

### VINTAGE

2014 was one of the trickiest vintages seen since 1984. It was a mild and wet winter, so pests and pathogens flourished. This led to lots of disease pressure in the vineyards, especially as it was a wet summer. Nevertheless, wines from around Verona look good and are more aromatic than last year and lighter in body than previous vintages. In general, the whites have a higher acidity than seen in recent years so needed a bit more time on their lees to fatten out. Garganega, being a late ripener, was largely unaffected by disease and benefitted from the Indian summer that arrived from about mid September onwards.

### VINIFICATION

The grapes were hand picked over several passes in the vineyard and then pressed and the juice separated from the skins. The must was settled and clarified before a slow fermentation in temperature controlled cement vats at 20°C. The wine was aged in stainless steel tanks until bottling under stelvin closure in the spring.

### TASTING NOTES

A fresh and expressive Soave, with classic white flower, almond blossom and a touch of citrus. Rounded, ripe fruit is perfectly balanced by a fresh, clean acidity. Long and fragrant, it has a note of fine, almond pastry on the finish.



### VINTAGE INFORMATION

<b>Vintage</b>	2014
<b>Region</b>	Soave, Veneto
<b>Grape Varieties</b>	90% Garganega 10% Trebbiano di Soave
<b>Winemaker</b>	Dario Pieropan
<b>Classification</b>	DOC
<b>Features</b>	Sustainable, Vegan, Vegetarian
<b>Closure</b>	Stelvin Lux
<b>ABV</b>	12%
<b>Residual Sugar</b>	4.5g/L
<b>Acidity</b>	5.05g/L
<b>Wine pH</b>	3.38
<b>Bottle Sizes</b>	75cl