

Pieropan,  
**`Calvarino` Soave Classico 2013**  
Soave Classico, Veneto, Italy



PIEROPAN  
VITICOLTORI IN SOAVE



Grape Varieties	<b>70% Garganega</b> <b>30% Trebbiano di Soave</b>
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Winemaker	<b>Dario Pieropan</b>
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Closure	<b>Natural Cork</b>
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ABV	<b>12.5%</b>
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Acidity	<b>5.5g/L</b>
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Notes	<b>Sustainable, Vegetarian, Vegan</b>
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## PRODUCER

The Pieropan family has produced wines in Soave since the 1890s and today, their estate comprises 58 hectares of vineyards planted on the stony hills of Soave Classico. In the early 1930s, they were the first producer to bottle a wine with the name Soave on the label. Nino Pieropan took over from his father in 1970 and became the first producer to make a single-vineyard Soave, 'Calvarino' in 1971. When Nino sadly passed away in 2018, his two sons, Andrea and Dario, began running the estate, continuing their family's traditions and passion for making outstanding wine.

## VINEYARDS

Calvarino takes its name, 'little Calvary', from the steepness of the slope and the difficulty this presents in working the vineyard. It has the basalt soil that is classic in this part of Soave and is planted with Garganega and Trebbiano di Soave. The Garganega gives structure and acidity to the wines, the Trebbiano di Soave perfume and richness of flavour. There are usually at least two harvests to ensure the grapes are picked at the best possible stage of ripeness. The vineyards are farmed organically. The vines are between 30 and 60 years old and are planted 200 to 300m above sea level, at a density of 3000 vines per hectare.

## VINTAGE

Plenty of rain and snow over the winter allowed for the underground water reserves to be replenished before the growing season of 2013. Some persistent late winter weather slightly delayed the start of the growing season. Spring 2013 saw a high rainfall and relatively low temperatures, in fact, the rainfall recorded up to the end of May was equal to that of the whole of 2012 (over 600mm). Only in mid to late July did the wet weather cease to make way for a heat wave, with very positive effects on grape maturation ready for harvest in mid September.

## VINIFICATION

The grapes were de-stemmed and crushed, with the free-run juice fermented at controlled temperatures between 14 and 18°C. The Calvarino was not aged in oak but remained on its lees in glass-lined cement tanks for a year. It remained in bottle at least two months before release.

## TASTING NOTES

The Calvarino is pale straw yellow in colour, with youthful green hues when young, turning golden with ageing. Fresh, floral aromas with elderflower, lemon and cherry. The palate is dry, well balanced and elegant, with tremendous length and finesse.