

Pieropan,
`La Rocca` Soave Classico 2013
Soave Classico, Veneto, Italy



PIEROPAN
VITICOLTORI IN SOAVE



Grape Varieties	100% Garganega
Winemaker	Dario Pieropan
Closure	Natural Cork
ABV	13%
Residual Sugar	4g/L
Acidity	5.75g/L
Wine pH	3.2
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

Pieropan's estate covers 70 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 grapes were grown in the vineyard of 'La Rocca', which takes its name from the adjacent medieval castle and fortress ("La Rocca") that dominate the town of Soave, just east of Verona. The soil in La Rocca is unique in Soave in that it is a limestone outcrop (the same soil as in Valpolicella Classico) in a sea of basalt. Because of this soil, Pieropan feel they get sufficient ripeness in the Garganega to make a wine solely from this variety.

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

After gentle, whole bunch pressing, there was a short period of maceration on the skins followed by fermentation at 20°C in stainless steel tanks and 500 litre oak casks because Pieropan feels Garganega is too delicate for fermentation in barrique. 60% of the wine then remained in 500 litre oak casks and 40% aged in 2,000 litre 'botti' or barrels for one year. The wine then stayed for four months in bottle before release.

TASTING NOTES

Golden yellow in the glass, with intense, concentrated perfumes that follow through to the palate. Classic La Rocca aromas of almond essence and honey lead to an elegant and beautifully balanced palate, with notes of vanilla and almond kernel, ripe apricots and exotic fruit. The long finish has a light mineral edge.

AWARDS

International Wine Challenge 2016, Trophy
International Wine Challenge 2016, Gold
Sommelier Wine Awards 2016, Silver