

`La Rocca` Soave Classico 2016

Soave Classico, Veneto, Italy



PIEROPAN
VITICOLTORI IN SOAVE



Grape Varieties	100% Garganega
Winemaker	Dario Pieropan
Closure	Natural Cork
ABV	13%
Residual Sugar	3g/L
Acidity	6.05g/L
Wine pH	3.22
Bottle Sizes	75cl, 150cl, 300cl, 500cl
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, the family feels they get sufficient ripeness in the Garganega to make a wine solely from this variety.

VINTAGE

2016 began with a relatively moderate and dry winter. However, abundant rains in May and June ensured that the vines had the necessary water reserves for the growing season. Warm and sunny summer days coupled with cool nights allowed the grapes to ripen slowly, retaining their refreshing acidity whilst accumulating rich and aromatic fruit flavours. The harvest was later than usual, and the team finished picking the perfectly ripe Garganega grapes on 28th October.

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 the family feels that 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 large barrels for one year. The wine was then aged for four months in bottle before release.

TASTING NOTES

'La Rocca' is 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 2019, Silver
Sommelier Wine Awards 2019, Gold