

Pieropan,  
**`La Rocca` Soave Classico 2016**  
Soave Classico, Veneto, Italy



PIEROPAN  
VITICOLTORI IN SOAVE



Grape Varieties	<b>100% Garganega</b>
Winemaker	<b>Dario Pieropan</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Residual Sugar	<b>3g/L</b>
Acidity	<b>6.05g/L</b>
Wine pH	<b>3.22</b>
Notes	<b>Certified Organic, Sustainable, Vegetarian, Vegan</b>

## 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

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

Sommelier Wine Awards 2019, Gold  
International Wine Challenge 2019, Silver