



`Le Colombare` Recioto di Soave 2015

Soave Classico, Veneto, Italy

PIEROPAN
VITICOLTORI IN SOAVE



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

Grapes are picked from a range of different vineyards on the Pieropan property. The 30 year old vines are trained according to the traditional Veronese pergola system and are south facing.

VINTAGE

Mild temperatures and moderate rains accompanied the winter season. The beginning of the growth cycle in the vineyards, was characterised by abundant rain, was followed by a hot and dry period. This allowed for perfect health and organoleptic qualities in the grapes, making this 2015 vintage one of the best, if not the best, of the last 20 years.

VINIFICATION

Straight after picking, the grapes were laid on straw mats in a well-ventilated loft to dry for approximately five months. The name derives from the fact that only the best part of the bunch is used - the 'recie' or ears of the bunch. These grapes are the ripest because they have had the best exposure. A small amount of botrytis was encouraged, approximately 10-15% in total. In early spring, the semi-dried grapes were pressed, then the must was fermented and aged in large oak casks for two years. The wine spent a further six months in bottle before release.

TASTING NOTES

This wine has an intense gold colour with perfumes of dried apricots and lightly toasted almonds. The Recioto di Soave has a perfectly balanced palate, with just the right level of delicate sweetness offset by fresh acidity. Lovely, rich, almost exotic fruit comes through on the palate, with a baked peach character and a long, perfumed finish.

Grape Varieties	100% Garganega
Winemaker	Dario Pieropan
Closure	Natural Cork
ABV	12.5%
Residual Sugar	125g/L
Acidity	6.7g/L
Wine pH	3.3
Bottle Sizes	50cl
Notes	Sustainable, Vegetarian, Vegan