

Pieropan,  
**`La Rocca` Soave Classico 2017**  
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>1.2g/L</b>
Acidity	<b>5.52g/L</b>
Wine pH	<b>3.2</b>
Notes	<b>Certified Organic</b>

## 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

The 2017 vintage was characterised by a cold winter with abundant rainfall. At the end of April, there was a period of frost. For this reason, blossom only began to appear towards the end of May, with an earlier start on the lower slopes. Sunny weather followed, but frost and drought meant this was a relatively challenging vintage in terms of quantity. Nevertheless, the grapes were healthy and of good quality.

## 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. 60% of the wine remained in 500-litre oak casks while the remaining 40% was 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 nuts and exotic fruits lead to an elegant and beautifully balanced palate, with notes of spice and a long finish. The long finish has a light mineral edge.

## AWARDS

Sommelier Wine Awards 2020, Gold + BTG Trophy