

Pieropan,

`Le Colombare` Recioto di Soave 2016

Soave Classico, Veneto, Italy



PIEROPAN
VITICOLTORI IN SOAVE



PRODUCER

The Pieropan family has produced wines in Soave since the 1890s and today, their estate comprises 80 hectares of certified-organic vineyards planted on the stony hills of Soave Classico (60 hectares) and Valpolicella (20 hectares). 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

Grapes are picked from a range of different vineyards on the Pieropan estate. The vineyards are situated on volcanic soils, situated at 300 metres above sea level. The 30-year-old vines are trained according to the traditional Veronese pergola system, with 3,000 vines per hectare.

VINTAGE

2016 began with a relatively mild and dry winter. However, abundant rain 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.

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 using a nitrogen press, then the must was fermented at temperatures of 14-18°C, and aged in 2500L large french oak casks for two years. The wine spent a further six months in bottle before release.

TASTING NOTES

This Recioto di Soave has an intense gold colour with perfumes of dried apricots and lightly toasted almonds. The wine 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	122.3g/L
Acidity	6.22g/L
Wine pH	3.26
Notes	Certified Organic, Vegetarian, Vegan