

Pieropan,  
**`La Rocca` Soave Classico 2019**  
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>3.6g/L</b>
Acidity	<b>6g/L</b>
Wine pH	<b>3.32</b>
Notes	<b>Certified Organic, Vegetarian, Vegan</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 dominated the town of Soave, just east of Verona. Vineyards are located at an altitude of 200-300 meters above sea level and are south-west facing. 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. The vineyard benefits from a special microclimate, which in turn produces a wine with great personality. Innovative since its first release in 1978, it has become a definitive symbol of quality and tradition for the region. Vines are spur pruned and cordon trained and are 10 to 50 years old.

## VINTAGE

2019 was a challenging vintage in Veneto. Winter was mild and dry, which lasted up until April when temperatures dropped significantly. This delayed bud burst by 10-12 days compared to the 2018 vintage. There was also an episode of hail on the 5th of May in Soave Classico, which caused damage in the vineyard. From mid-June the warmer weather arrived and the fruit ripened consistently. Harvest began at the beginning of October. Due to the difficult conditions, the bunches were smaller, both in size and yield, however the 2019 vintage shows great balance and a pleasant minerality.

## VINIFICATION

The grapes for this wine were hand harvested and selected in the vineyard, before arriving at the winery to be destemmed and crushed. After a short period of maceration on the skins, the wine was fermented at 20°C in stainless steel tanks and 2,500 litre oak casks. It was then racked into 500 and 2,000 litre oak casks where it was aged for 15 months on its fine lees, followed by further ageing in bottle before release.

## TASTING NOTES

'La Rocca' is golden yellow in the glass, with intense, concentrated perfumes that follow through to the palate. On the nose, classic 'La Rocca' aromas of nuts and exotic fruits lead to an elegant and beautifully balanced palate, with notes of spice and a light minerality on the long finish.