

Pieropan,
`Calvarino` Soave Classico 2021
Soave Classico, Veneto, Italy



PIEROPAN
VITICOLTORI IN SOAVE



Grape Varieties **70% Garganega**
 30% Trebbiano di Soave

Winemaker	Dario Pieropan
Closure	Natural Cork
ABV	12.5%
Residual Sugar	1.1g/L
Acidity	6.05g/L
Wine pH	3.26
Bottle Sizes	150cl
Notes	Vegetarian, Certified Organic, Vegan

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

The Calvarino vineyard is located in the north-west zone of the Soave Classico area and has been owned by the Pieropan family since 1901. It takes its name, 'little Calvary', from the steepness of the slope and the difficulty this presents in working the vineyard. It has basalt soil that is typical in this part of Soave and is planted with Garganega and Trebbiano di Soave. The vines are between 30 and 60 years old and are planted 200 to 300 metres above sea level, at a density of 3,000 vines per hectare. The vineyards are farmed organically.

VINTAGE

The 2021 vintage commenced with abundant rains that replenished the water reserves in the soil. January was particularly harsh and was followed by below average temperatures throughout spring, resulting in a slow and stunted bud burst. Temperatures soared in June, meaning that irrigation was necessary in some vineyards. The variability of the climate resulted in smaller than average bunches with fewer grapes. Thankfully, the end of the season became more stable, allowing the grapes to reach optimal maturation. Harvest of the Trebbiano di Soave commenced in mid-September with the Garganega following at the end of the month. Despite the 25% reduction in yield, the 2021 vintage shows great promise.

VINIFICATION

Both varieties were harvest by hand to ensure only the grapes in pristine condition were vinified. Once at the winery, they were destemmed and gently crushed in a protective environment. The free-run juice was fermented in glass-lined cement tanks at controlled low temperatures of between 14°C to 18°C. Post fermentation, the wine was aged on the fine lees for around 12-15 months to add texture and complexity. It was then aged in bottle until its release in March 2023.

TASTING NOTES

The `Calvarino` is pale straw yellow in colour which youthful hues. On the nose are lifted aromas of lemon, cherry and elderflower. The palate is dry, beautifully balanced and elegant, with tremendous finesse and a persistent finish.