

Pieropan,

`Vigna Garzon` Amarone della Valpolicella 2019

Valpolicella Classico, Veneto, Italy



PIEROPAN
VITICOLTORI IN SOAVE



PRODUCER

The Pieropan family has produced wines in Soave since the 1890s and today, their estate comprises 58 hectares of vineyards planted on the stony hills of Soave Classico. 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

In 1999, The Pieropan family bought uncultivated land on the hill of Garzon, which is 400 metres above sea level in Cellere Illasi. The Illasi valley is to the west of Soave and has long been known for the quality of its Valpolicella. Pieropan planted vines here in 2000. The 'Vigna Garzon' is south-facing with good exposure that ensures excellent ripening of the Valpolicella varieties (Corvina, Corvinone, Rondinella and Croatina). The limestone and clay soil and the windy and dry micro-climate are all ideal conditions for the production of rich yet elegant wines. The vines are trained using the Guyot system, with 5,800 vines per hectare. The vineyards are certified organic.

VINTAGE

The 2019 vintage began with a mild, dry winter and unusually warm temperatures in February before becoming increasingly challenging in late spring. A severe hailstorm in early May, followed by cold and rainy conditions through May and June, delayed vine development until mid-June. An unsettled summer with fluctuating temperatures and humidity led to lower yields, smaller berries and slow ripening.

VINIFICATION

The grapes were hand-picked and dried naturally, then destemmed and pressed using a nitrogen press. The must was fermented at 23-24°C for approximately 30 days during which time pumping over and punching down the cap took place every day. The wine was aged in 500 litre barrels for 36 months followed by a year in bottle before release.

TASTING NOTES

Brilliant and intense ruby red in colour, this is a wine with aromas of black cherries, blackberries and red plum with notes of pepper and sweet spice. On the palate it is complex and rounded, with a powerful structure supporting the fruit and a lovely freshness on the finish.

Grape Varieties	60% Corvina 30% Corvinone 5% Croatina 5% Rondinella
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Winemaker	Dario Pieropan
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Closure	Natural Cork
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ABV	16%
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Residual Sugar	3.5g/L
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Acidity	6.95g/L
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Wine pH	3.44
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Bottle Sizes	75cl
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Notes	Certified Organic, Vegetarian, Vegan
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