



Grape Varieties **85% Garganega**
 15% Trebbiano di Soave

Winemaker	Dario Pieropan
Closure	Stelvin Lux
ABV	12%
Residual Sugar	2.3g/L
Acidity	5.6g/L
Wine pH	3.26
Bottle Sizes	37.5cl, 75cl
Notes	Vegetarian, Practising Organic, Vegan

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

The grapes for this wine come from the hillside vineyards in the heart of the Soave Classico area. The vineyards are located at an altitude of 100-300 metres above sea level and are west-facing, boasting clay-basalt soils that are volcanic in origin. The vines are between 6 and 60 years old and trained in both the Guyot system (5,200 vines per hectare) and the Pergola Veronese system (3,000 vines per hectare). The grapes are grown organically without the use of pesticides or chemicals.

VINTAGE

2024 was a very challenging year due to extreme weather throughout the growing season. A wet, mild winter left soils waterlogged and hard to manage. Late spring frosts hit lowland vineyards, though the Soave Classico hills were mostly unaffected. In May and June, heavy storms brought up to 200mm of rain in just a few hours, causing landslides, blocking access to vineyards, and reducing yields by 10–20%.

July and August were extremely hot and dry until mid-September, when harvest began. Then, heavy rains returned in late September, slowing down picking and putting Garganega at risk. The team adapted with a flexible, vineyard-by-vineyard approach, choosing when to harvest based on grape condition. Harvest finished by October 20. Despite the difficulties, early results in the cellar are promising, and the grapes show good potential.

VINIFICATION

Grapes were hand picked, starting from mid-September for the Trebbiano di Soave and from October for the Garganega, and taken immediately to the winery. Here, they were destemmed and crushed. Fermentation took place in glass-lined cement tanks of 60, 120 and 180hl at 14-18°C. The wine then remained on its fine lees until bottling the following spring, with further ageing in bottle for another month before release.

TASTING NOTES

This wine is brilliant straw yellow in colour, with greenish hints. On the nose it has aromas of almond blossoms and marzipan, with a touch of citrus. On the palate it is rounded and has flavours of ripe fruit perfectly balanced by a fresh, clean acidity that enhances its long length.