

Pieropan,  
**`Calvarino` Soave Classico 2023**  
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        **2.2g/L**

Acidity                **6.05g/L**

Wine pH              **3.26**

Bottle Sizes          **75cl, 150cl**

Notes                 **Certified Organic, Vegetarian,  
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 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 35 and 65 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 2023 vintage saw extremely varied conditions, with a mild and dry winter followed by a cold and rainy spring. Continuous rainfall during the delicate budding and flowering phases made vineyard management extremely complicated. However, the abundance of water allowed the vines to grow luxuriously and production was abundant.

## 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. Post fermentation, the wine was aged on the fine lees to add texture and complexity.

## TASTING NOTES

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