

Pieropan,

`Le Colombare` Recioto di Soave 2021

Soave Classico, Veneto, Italy



PIEROPAN
VITICOLTORI IN SOAVE



Grape Varieties	100% Garganega
Winemaker	Dario Pieropan
Closure	Natural Cork
ABV	12.5%
Residual Sugar	114.3g/L
Acidity	5.75g/L
Wine pH	3.47
Bottle Sizes	50cl
Notes	Vegetarian, Vegan, Practising Organic

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

Grapes for `Le Colombare` are sourced from a range of different vineyards on the Pieropan estate. The vineyards are situated on volcanic soils, at 300 metres above sea level. The vines, which were planted in 1980, are trained according to the traditional Veronese pergola system, with 3,000 vines per hectare.

VINTAGE

The 2021 vintage began with a cold, rainy winter that replenished soil water reserves, followed by a cool spring and frost episodes that reduced yields and delayed budburst. Summer brought heat and drought, resulting in some water stress and smaller bunches, though conditions stabilised towards the end of the season. Cool autumn nights and marked diurnal variation encouraged slow, even ripening, with harvest taking place from mid-September into October. The resulting wines show excellent maturity, balance and freshness.

VINIFICATION

The grapes were hand-harvested at the end of September, with only the healthiest and ripest bunches selected and placed into small crates before being taken to the winery for drying. The bunches were laid by hand on bamboo mats in the drying loft, where they naturally dehydrated for around five months, concentrating flavours and encouraging the development of noble rot. The grapes were then gently pressed, and the free-run juice fermented in glass-lined concrete tanks. The wine was subsequently aged for approximately two years in 2,500-litre acacia and French oak casks, followed by a minimum of six months in bottle prior to release.

TASTING NOTES

This Recioto di Soave has an intense gold, almost amber colour and boasts dried apricot and lightly toasted almond aromas. The wine has a perfectly balanced palate, with just the right level of delicate sweetness offset by fresh acidity. Lovely, rich, almost exotic fruit comes through on the palate, with a baked peach character and a long, perfumed finish.