



Grape Varieties	85% Garganega 15% Trebbiano di Soave
Winemaker	Dario Pieropan
Closure	Stelvin Lux
ABV	12%
Residual Sugar	4.4g/L
Acidity	5.9g/L
Wine pH	3.3
Bottle Sizes	37.5cl, 75cl
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 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

The 2025 vintage in Soave Classico was shaped by a generally mild and balanced growing season. Winter and spring conditions supported steady vine growth and good water reserves, while a warm but not extreme summer encouraged even ripening of Garganega. Cooler nights helped preserve acidity and aromatic freshness, and vineyards remained in good health throughout the season. Harvest took place under stable conditions, resulting in well-balanced fruit.

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.