

Pieropan,  
`Calvarino` Soave Classico 2024  
Soave Classico, Veneto, Italy



PIEROPAN  
VITICOLTORI IN SOAVE



Grape Varieties	<b>70% Garganega</b> <b>30% Trebbiano di Soave</b>
Winemaker	<b>Dario Pieropan</b>
Closure	<b>Stelvin Lux</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>0.6g/L</b>
Acidity	<b>5.8g/L</b>
Wine pH	<b>3.36</b>
Bottle Sizes	<b>150cl</b>
Notes	<b>Certified Organic, Vegetarian, Vegan</b>

## 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

2024 was an extremely challenging year, marked by severe weather conditions throughout the growing season. A wet, mild winter left soils waterlogged and difficult to manage. Late spring frosts affected vineyards in the plains, while the hills of Soave Classico were largely spared. In May and June, intense storms brought up to 200mm of rain within just a few hours, triggering landslides, blocking vineyard access and reducing yields by 10-20%. July and August were exceptionally hot and dry, with these conditions persisting until mid-September, when harvest began. Heavy rainfall returned in late September, slowing picking and putting Garganega at risk. The team responded with a flexible, parcel-by-parcel approach, determining harvest timing according to the condition of the fruit. Harvest was completed by 20 October. Despite the challenges, the wines show great potential.

## VINIFICATION

The grapes were hand-picked, typically in two passes to ensure optimal ripeness, with harvest beginning in mid-September for Trebbiano di Soave and continuing into October for Garganega. After destemming, the fruit was gently crushed and pressed in a pneumatic press. The free-run juice was fermented separately at a controlled low temperature of 14- 18°C in tulip-shaped, glass-lined concrete tanks. Following fermentation, the wine was aged in the same vessels for 12- 15 months, remaining on its fine lees to enhance texture and complexity. After bottling, the wine rested for several months prior to release.

## 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.