

Pieropan,
`Ruberpan` Valpolicella Superiore 2023
Valpolicella, Veneto, Italy



PIEROPAN
VITICOLTORI IN SOAVE



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

In 1999, the Pieropan family bought uncultivated land on the hill of Garzon, which is 400 metres above sea level in Cellere Illasi. The Illasi valley is to the west of Soave, and has long been known for the quality of its Valpolicella. Pieropan planted vines in 2000. The vineyard is south-facing with good exposure that ensures excellent ripening of the Valpolicella varieties (Corvina, Corvinone, Rondinella and Croatina). The limestone and clay soil and the windy and dry micro-climate are all ideal conditions for the production of rich yet fine and elegant wines. The vines are trained using the guyot system, with 5,800 vines per hectare. The vineyard is certified organic.

VINTAGE

The 2023 vintage began with a mild, dry winter followed by a cool, wet spring, with significant rainfall during budburst and flowering requiring careful vineyard management. The abundant water reserves supported vigour and led to higher yields, producing fruit with good character.

A warm late summer slowed ripening, delaying harvest into September. However, crop thinning in the vineyard, combined with more stable conditions through September and October, allowed the fruit to reach full maturity. The resulting grapes were fresh and expressive, with good concentration and flavour.

VINIFICATION

Ruberpan is made from fresh grapes, rather than using traditional dried fruit or a ripasso approach. The varieties are co-fermented in temperature-controlled stainless steel tanks at 23– 24°C, with fermentation lasting around 12 days and regular pumping over and cap management through punching down. Malolactic fermentation is not carried out. The wine is then aged in 500 and 2,500 litre oak barrels for 18– 24 months, followed by further time in bottle before release.

TASTING NOTES

Brilliant ruby red in colour, the wine shows a fragrant bouquet of cherry and strawberry fruit. The palate follows with layered red fruit character and subtle complexity, finishing with a gentle spicy note. Ruberpan is approachable now, while also showing the structure to age well.

Grape Varieties	60% Corvina 30% Corvina/Corvinone 5% Croatina 5% Rondinella
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Winemaker	Dario Pieropan
Closure	Natural Cork
ABV	14%
Residual Sugar	1.2g/L
Acidity	6.25g/L
Wine pH	3.48
Bottle Sizes	75cl
Notes	Vegetarian, Vegan, Practising Organic