

Pieropan,

`Collezione Vini dell'Anima` Calvarino 2015

Soave Classico, Veneto, Italy



PIEROPAN
VITICOLTORI IN SOAVE



PRODUCER

The Pieropan family has produced wines in Soave since the 1890s and today, their estate comprises 80 hectares of certified-organic vineyards planted on the stony hills of Soave Classico (60 hectares) and Valpolicella (20 hectares). 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

Calvarino Collezione is part of the project called 'Collezione Vini dell'Anima'. Any wine matured for a long time in the cellar and released for a special occasion is part of this collection. 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 2015 vintage proved to be one of the strongest for Soave despite a growing season marked by several challenges. Heavy rainfall at the end of 2014 replenished the soil's water reserves ahead of the new season, while a mild winter increased pressure from fungus and pests in the vineyard, requiring careful management throughout the year. A warmer-than-average spring encouraged rapid growth and successful flowering, although severe hailstorms in late May reduced yields considerably. Despite the lower crop levels, fruit quality remained exceptionally high. The summer turned hot and dry, but as harvest approached, cooler night-time temperatures restored balance, preserving freshness and acidity while allowing the grapes to reach full ripeness. The resulting wines show both concentration and structure, with healthy fruit providing excellent ageing potential in line with the style and ambitions of this wine.

VINIFICATION

The grapes were harvested by hand and carefully sorted upon arrival at the winery, with only the highest-quality fruit selected for pressing. The resulting juice was fermented and then transferred to concrete vats for 10 years of ageing.

TASTING NOTES

Calvarino 2015 shows clear mineral character and floral lift, reflecting the volcanic soils of the vineyard. The nose opens on saline, wet stone notes, followed by delicate green tea, chamomile and spring blossom, with white peach, fresh citrus and a subtle herbal edge. Maturation in concrete helped preserve the wine's delicate aromatic profile and varietal expression.

Grape Varieties	70% Garganega 30% Trebbiano
-----------------	--

Winemaker	Dario Pieropan
-----------	-----------------------

Closure	Agglomerated Cork
---------	--------------------------

ABV	12.5%
-----	--------------

Residual Sugar	3.3g/L
----------------	---------------

Acidity	6.1g/L
---------	---------------

Wine pH	3.24
---------	-------------

Bottle Sizes	75cl
--------------	-------------

Notes	Vegetarian, Vegan, Practising Organic
-------	--