

Pieropan,
Pinot Iskra 2024
Soave Classico, Veneto, Italy



Winemaker	Dario Pieropan
Closure	Stelvin Lux
ABV	12.5%
Residual Sugar	2.8g/L
Acidity	5.65g/L
Wine pH	3.24
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan

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

Pinot Iskra is the result of an experimental project focused on sustainable viticulture and climate adaptation. The grapes are sourced from a vineyard planted on the green roof of the Leonildo Pieropan Winery. Pinot Iskra is a disease-resistant white grape variety belonging to the PIWI family (Pilzwiderstandsfähig), developed through Italian research from Pinot Bianco to meet the challenges of sustainable viticulture without compromising quality. Thanks to its natural resistance to the principal fungal diseases, the variety requires significantly fewer vineyard treatments, helping to preserve biodiversity and reduce environmental impact.

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. 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. Harvest for the Pinot Iskra started at the end of August.

VINIFICATION

Hand-harvested in small crates at the end of August, the grapes are gently pressed and fermented at low temperatures (between 14-18°C) in glass-lined concrete tanks. The wine is then aged on its fine lees in concrete for around 15 months, followed by one month of bottle maturation prior to release.

TASTING NOTES

The Pinot Iskra is fresh and expressive, with aromas of Mediterranean herbs, citrus peel and white flowers, complemented by subtle notes of eucalyptus, wild mint and green apple. The palate is dry and vibrant, showing bright acidity, a distinctive saline character and impressive minerality. Textured and persistent, with a clean, harmonious finish.