

Pieropan,

**`Collezione Vini dell'Anima` La Rocca 2015**

**Soave Classico, Veneto, Italy**



**PIEROPAN**  
VITICOLTORI IN SOAVE



|                 |                                              |
|-----------------|----------------------------------------------|
| Grape Varieties | <b>100% Garganega</b>                        |
| Winemaker       | <b>Dario Pieropan</b>                        |
| Closure         | <b>Agglomerated Cork</b>                     |
| ABV             | <b>13%</b>                                   |
| Residual Sugar  | <b>3.9g/L</b>                                |
| Acidity         | <b>5.8g/L</b>                                |
| Wine pH         | <b>3.25</b>                                  |
| Bottle Sizes    | <b>75cl</b>                                  |
| Notes           | <b>Vegetarian, Vegan, Practising Organic</b> |

## 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

La Rocca 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. 'La Rocca' vineyard takes its name from the adjacent medieval castle and fortress ("La Rocca") that dominated the town of Soave, just east of Verona. Vines are located at an altitude of 200-300 meters above sea level and are south-west facing. The soil is unique in Soave in that it is a limestone outcrop (the same soil as in Valpolicella Classico) in a sea of basalt. Because of this soil, the family feels they get sufficient ripeness in the Garganega to make a wine solely from this variety. The vineyard benefits from a special microclimate, which in turn produces a wine with great personality. Innovative since its first release in 1978, it has become a definitive symbol of quality and tradition for the region. Vines are spur pruned and cordoned trained and are 10 to 50 years old.

## 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 in late October and carefully sorted upon arrival at the winery, with only the highest-quality fruit selected for pressing. The resulting wine was then transferred to large Slavonian oak casks for 10 years of ageing.

## TASTING NOTES

The nose of La Rocca 2015 opens with notes of star anise and sweet spice, layered with subtle oak influence and vanilla, followed by richer tones of butter, dried apricot and candied orange. Extended maturation in oak has given the wine remarkable depth, complexity and layered character.