

PIEROPAN

VIGNAIOLI DAL 1880

Soave classico

This is the freshest, youngest wine in the Pieropan family range. It is made entirely from fruit grown in their own vineyards situated in the Soave Classico zone and planted only with indigenous grape varieties.

Denomination:	Soave Classico DOC
Grape varieties:	Garganega: 85 % Trebiano di Soave: 15%
Geographical location:	Hillside vineyard in the Soave classico zone.
Vineyard characteristics:	Volcanic soils, situated at 100-300 m above sea level, facing west.
Training:	Guyot trained with 5200 vines per hectare. and pergola veronese whit 3000 vines per hectare.
Defence method:	Holistic, low environmental impact approach to pest control.
Buds per vine:	8 - 10 buds per vine.
Average age of vines:	6 – 60 years depending on the vineyard.
Yields:	Per hectare: 80-90 hl (2.5 kg per vine)
Harvesting:	Hand-picked starting from mid-September for the Trebbiano di Soave and from October for the Garganega.
Vinification:	The grapes are de-stemmed and crushed with the free run juice fermented separately between 14-18°C in glass-lined cement tanks.
Ageing:	The wine remains in glass-lined cement tanks on the fine lees for a period which varies according to the vintage. In the spring following the harvest the wine is bottled and then released after at least a further month in bottle.
Organoleptic properties:	
color:	brilliant straw yellow colour with greenish hints;
perfume:	the delicate nose is reminiscent of almond blossoms and marzipan; good
tasting notes:	depth of fruit on the palate, nicely balanced by a zingy acidity that enhances its long length;
total acidity:	6 ‰;
alcoholic content:	12°.
Serving suggestions:	It makes an excellent partner for soups, starters, especially vegetable based such as asparagus, peas, courgette, egg-based dishes or seafood and fresh water fish dishes. It is an excellent aperitif, especially when served with simple canapés. Serve at 12°C.