

PIEROPAN

VIGNAIOLI DAL 1880

La Rocca

The vineyard 'La Rocca' is situated on the Monte Rocchetta hill, just below the mediaeval castle built by the Scaligeri family in the town of Soave. The microclimate in this vineyard produces wines with a unique perfume and distinctive taste.

The grapes are picked when very ripe, often as late as the end of October, giving tremendous complexity and aromatic qualities to the wine, making it a wine of great breeding.

The wine was first made under this label in 1978.

Denomination:	Soave Classico DOC.
Grape varieties:	100% Garganega
Geographical location:	Hillside vineyard in the Soave Classico zone.
Vineyard characteristics:	Chalky, clay soils, situated at 200-300m above sea level, facing south west.
Training:	Spur pruned cordon trained with 5000 vines per hectare.
Defence method:	Holistic, low environmental impact approach to pest control.
Buds per vine:	8 buds per vine.
Average age of vines:	10-50 years old.
Yields per hectare:	60 hl (2 kg per vine).
Harvesting:	Hand picked at the end of October, often in two harvests to select the ripest grapes.
Vinification techniques:	The grapes are destemmed and crushed then it is done a short maceration with skin contact in 2500 litre barrels
Ageing:	At the end of fermentation, the wine is racked into barrels of between 2000 and 500 litres capacity where it ages for around a year. During this period, the wine remains on the fine lees where it acquires complexity and a rich bouquet. It is held in bottle for some time before release.
Organoleptic properties:	
color:	brilliant and intense yellow whit golden hints;
perfume:	
tasting notes:	characterful wine, reminiscent of exotic fruit and nuts on the nose; soft
total acidity:	and persistent on the palate, with hints of spice, length and elegance; 5‰
alcoholic	– 5.5 ‰;
content:	13°.
Serving suggestions:	Makes an excellent partner to complex dishes, even with strong flavours particularly risottos such as porcini, or celery, squash and almond, salt cod and other fish including salmon, scallops and crab. Serve at 12-14°C.