

PIEROPAN

VIGNAIOLI DAL 1880

Le Colombare

This has long been a classic wine from this area, with its name deriving from 'recie', or the 'ears' or top part of the bunch, selected with great care and attention. This is the Pieropan family's favourite wine, which they make following a long-standing tradition which has passed down from generation to generation.

Denomination:	Recioto di Soave DOCG.
Grape varieties:	Garganega: 100%
Geographical location:	Hillside vineyard in the Soave classico zone.
Vineyard characteristics:	Volcanic soils, situated at 300 m above sea level, facing west.
Training:	Traditionally trained using the pergola veronese system, with 3000 vines per hectare.
Defence method:	Holistic, low environmental impact approach to pest control.
Buds per vine:	8 buds per vine.
Age of vines:	Vineyard was planted in 1980
Yields:	Per hectare: 60 hl (2 kg per vine)
Harvesting:	Hand-picked with great care, ensuring only the ripest, most healthy grapes are selected. They are picked into small boxes and taken to the winery for drying.
Withering	The grapes are carried by hand to the drying loft where they are spread on bamboo cane mats to dry naturally for approximately 5 months from midSeptember to the end of February. This all natural environment allows the grapes to dehydrate and concentrate and also allows botrytis, or noble rot, to develop.
Vinification techniques:	The grapes are de-stemmed and crushed, then fermented at temperatures between 14-18°C in 2500litre barrels
Ageing:	The wine ages in 2500 litre oak casks for around two years followed by 6 months bottle ageing before release.
Organoleptic properties:	
color:	intense gold, almost amber coloured;
perfume:	reminiscent of exotic fruits and apricots on the nose;
tasting notes:	its initial impression on the palate is delicately sweet;
total acidity:	6‰ – 6.5‰;
alcoholic content:	13°.
Serving suggestions:	This is a wonderful dessert wine which is perfect with almond-based dishes, simple pastries, fruit tarts, dried fruit and rich, blue cheeses. Traditionally suggested whit Pandoro di Verona. Serve at 12-14°C.