

PIEROPAN

VIGNAIOLI DAL 1880

Calvarino

The Calvarino vineyard is in the heart of the Soave Classico zone and represents the core of the ancient family estate, bought at the beginning of 1900. The soil here dates back to the tertiary era and is rich in clay and tuffaceous basalt which give the wine an attractive savoury, mineral quality.

The name 'Calvarino' derives from 'Little Calvary' reflecting how difficult the soil is to work and the tortuous path which winds from top to bottom.

The label was first released in 1971 and is symbolic of the most traditional, most characteristic wine from the Soave area.

Denomination:	Soave Classico DOC.
Grape variety:	Garganega: 70% Trebiano di Soave: 30%
Geographical location:	Hillside vineyard in the Soave classico zone.
Vineyard characteristics:	Volcanic soils, tuffaceous and basalt rich, from the Eocene era. Altitude: 200-300 m above sea level, facing north west.
Training:	Traditional pergola veronese with 3000 vines per hectare.
Defence method:	Holistic, low environmental impact approach to pest control.
Buds per vine:	8 buds per vine.
Average age of vines:	30-60 years old.
Yields:	60 hl per hectare (2 kilos per vine)
Harvesting:	Hand-picked, often in two harvests to select the ripest grapes. Picking begins in mid-September for Trebbiano di Soave and in October for the Garganega grapes.
Vinification techniques:	The grapes are de-stemmed and crushed with the free run juice fermented separately between 16-18°C in glass-lined cement tanks.
Ageing:	The wine ages in glass-lined cement tanks for a year. During this period, it remains on the fine lees for increased richness and complexity. After bottling, it ages slowly in the bottle for a few months before release.
Organoleptic properties:	
color:	pale straw yellow, with greenish reflections when young; golden with ageing;
perfume:	the aroma is fresh, flowery with aromas of elder, lemon and cherry;
tasting notes:	the palate is dry, well balanced and elegant, with tremendous length and finesse;
total acidity:	5.5 ‰ - 6 ‰;
alcoholic content:	12.5°.
Serving suggestions:	It makes an excellent aperitif and partners a wide range of dishes, especially vegetable quiches, delicately-flavoured fish, shellfish and cheese soufflés. Serve at 12-14°C.