

Pieropan Soave Classico DOC



Origin

Country	Italy
Wine Region	Veneto, Soave Classico DOC
Winery	Pieropan

Technical Data

Grape Varieties	Garganega, Trebbiano di Soave
Type	Dry white wine
Bottle Sizes Available	375 ml, 750 ml
Closure	Screw cap

Vinification	The grapes are de-stemmed and crushed with the free run juice fermented separately between 14-18°C in glass-lined cement tanks.
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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.
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Description

In Brief	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.
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Tasting notes	Brilliant straw yellow colour with greenish hints; the delicate nose is reminiscent of almond blossoms and marzipan; good depth of fruit on the palate, nicely balanced by a zingy acidity that enhances its long finish.
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Food Pairing	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 canapes. Serve at 12°C.
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Notes

