



Locations: Soave & Monte Garzon,  
Province of Verona, Region of Veneto



The gateway to Palazzo Pullici-Pieropan

A few miles east of Verona - enclosed by the original town walls and dominated by its medieval fortress - the ancient commune of Soave has a peaceful, timeless quality about it. In the heart of the old town is the home of the Pieropans, the historical *Palazzo Pullici*, built in 1460 and purchased by the

village doctor and amateur winemaker, Leonildo Pieropan, Senior, in 1890. Leonildo, Sr. obviously had a genius for the winery: his *cantina* not only thrived, but its founder even 'invented' Recioto di Soave.



Left to right:  
Dario, Leonildo, Teresita, Andrea

His grandson, **Leonildo** ("Nino") **Pieropan**, has been called "the noble soul of this appellation". Never was any man worthier of such high praise. Flanked by a wife - **Teresita** - as plucky and strong as she looks dainty and delicate, Pieropan has shown the world just how great Soave can be in the right hands.

**Terrain** was Nino's first secret. After taking over the winery in 1970, young Leonildo gradually purchased some of the finest, highest-rising terroirs in the appellation: beside mount **Calvarino** and **La Rocca**, which he inherited and increased, the property gradually expanded to include other top hillside crus - **Pigno**, **Becco**, **Boiolo**, **Tondo**, **Paolestrello**, **La Santa**. To all these, Nino devoted painstakingly innovative vineyard management and the strictest - and most organic - quality criteria.

The new Pieropan generation has now increasingly come to the fore: Nino & Teresita's sons, **Andrea** and **Dario**, both with university degrees in viticulture and enology. In fact, the young Pieropan brothers were the inspiration behind the family's new venture into red winemaking, which began in 1999 when Nino purchased some land over 6 miles from Soave, within the Valpolicella appellation. In Nino's words, "I wanted to allow my sons room for independent growth, as my father allowed me." The exact location is a hill called **Monte Garzon**, at **Cellore d'Illassi** in the Val d'Illassi, and surface under vine here is now **8 hectares**, i.e. **19.8 acres**, over and above the present **45 hectares** (**111 acres**) in Soave.



Villa Cipolla Pellegrini-Pieropan

The first red to be issued by the Pieropans was an IGT called **Ruberpan** - from *ruber* (pronounced *roo-ber*), Latin for red, and **Pan** - both the ending of the name Pieropan and the ancient Greek god of fields, groves and wooded glens... **Ruberpan** is to all intents and purposes a Valpolicella, yet the Pieropans chose to label it as IGT. Nino explained why: "When I released my first Soave in 1970, I was accused of having created a Soave that was not typical. So I didn't want to repeat the experience." 2004 was the first vintage to be released in the U.S., in **April 2008**. The blend was 60% **Corvina Veronese**, 40% **Corvinone**, **Rondinella** & **Croatina**, grown on previously untilled land next to a luxuriant forest where **Pan** would have been very much at home. Before planting the vines, in fact, an enormous amount of work was required to clear and break up the rocks below the surface. The vines themselves were eventually planted in 2000. In **2003**, Nino purchased the exquisite **18th-century Villa Cipolla Pellegrini at Tregnago**, with a small vineyard of 1.2 acres. In 2005, the entire winery was built underground, below the villa. In **September 2010**, the first **Pieropan Amarone** ever will be released, also from the new property in Valpolicella. This is great soil for reds: clayey, chalky terrain (over 30% calcareous) with full southern exposure. In the words of **Andrea Pieropan**, "We realized this soil could give the wines loads of elegance and finesse."



**SOAVE DOC: 85-90% Garganega + 10-15% Trebbiano di Soave** (the latter is part of the family's effort to safeguard ancient native varieties that have lately been neglected by most growers) from southerly exposed hillside vineyards and clayey/tuffaceous, prevalently calcareous soil. Brilliant straw yellow, greenish hues; ample, delicate nose of

almond and cherry blossoms, elderberries and lilies of the valley; complex and structured on the palate, with good acidity, silky texture, almondy finish. **Note:** From the 2008 vintage the Pieropans have formally "sacrificed" the Classico label wording to Stelvin closure for best results in terms of freshness & fragrance. The wine is in fact as Classico as it ever was, only regulations do not provide for screw cap closures.

**SOAVE CLASSICO "CALVARINO" DOC: 70% Garganega, 30% Trebbiano cru wine**

from the **homonymous vineyard**, which was the estate's original nucleus. Straw yellow with brilliant, greenish and golden reflections, the bouquet is fresh, ample and floral with notes of elderberry, apple, pear and lemon verbena on a background of almonds and nuts; fresh, elegant and well balanced on the palate, with a long finish.



**SOAVE CLASSICO "LA ROCCA" DOC: 100% late-harvested, single-vineyard Garganega grapes from old vines (up to 45 years old);** after brief maceration on the skins, it ferments in 500-liter oak barrels (tonneaux), where it sojourns for several months, previous to further *élevage* in 20-hl. barrels, for a total of about 1 year, followed by 6 months' bottle age. The color is an intense,

brilliant, sunny yellow, the nose recalls exotic fruit and nuts; structured, layered, intense, velvety and persistent palate.

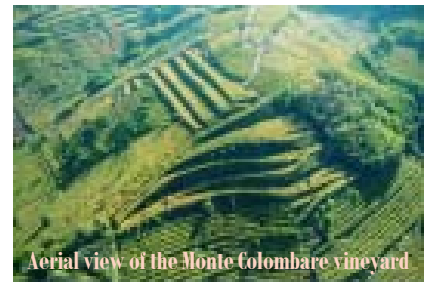


**RECIOTO DI SOAVE "LE COLOMBARE"**

**DOCG:** This exquisite dessert wine comes from the top parts (recie or ears, in the Veneto dialect - hence Recioto) of each select **Garganega** bunch, with the ripest and best exposed berries, which are **dried** for about five months previous to **fermentation in oak barrels**, and **2 years' ageing**, also in oak barrels.

**RUBERPAN IGT:**

From ruber (pronounced roo-ber), Latin for red. A blend of **60% Corvina Veronese,**



**40% Corvinone, Rondinella &**

**Croatina.** Fermentation takes place at **73.4-75.2° F**, an unusually low temperature for reds, chosen for best results in terms of **elegance**. No malolactic, "as there is enough ripeness from the fruit itself.

This keeps fragrance of the fruit more enjoyable." in Andrea's words. The wine then ages in **cask and barriques, or tonneaux and large barrels** depending on vintage conditions, for **c. 30 months.**

**AMARONE DELLA VALPOLICELLA DOC (NEW!!! To be issued in September 2010; label is in the works): 60% Corvina, 25% Corvinone + 15% Rondinella (all organically grown)** from southerly exposed vines on clayey/calcareous soil, at 350-500 meters (c. 1,150-1,640 feet) above sea level. Training is Guyot, with 8 buds per vine and 5,800 vines per hectare (c. 2,350 per acre). The grapes are naturally dried, resulting in superb concentration and a yield of only 20 hectoliters per hectare (10½ ounces per vine). Fermentation on the skins at 23-24° C (73.4-75.2° F) for c. 30 days, ageing in 500-liter oak casks (tonneaux) for **3 years**, followed by 1 year in bottle before release.

**Tasting Notes:** Deep crimson with ruby hues, the bouquet is ample and intense, recalling marasca cherries, blackberries and plums; on the palate, rich, full, complex, great structure and firm tannins, extraordinary freshness, character and longevity.

