



## Pèppoli 2017



### Classification

Chianti Classico DOCG

### Vintage

2017

### Climate

Weather conditions for the 2017 vintage were mild both in winter and spring prompting early bud break. A sudden drop in temperatures during the last few days of April caused a slight reduction in overall yields however it didn't have any detrimental effect on the quality of the grapes. Climatic conditions in summer were dry and sunny with temperatures higher than average. Rainy weather halfway through September restored the vegetative cycle of the vines boosting optimal grape ripening. Harvesting of Sangiovese grapes for Pèppoli began on September 20th.



## Vinification

Each grape variety was picked and fermented separately. After destemming, the grapes were gently crushed and put into stainless steel fermenting vats. Alcoholic fermentation was performed at a controlled temperature between 26 ° C and 28 ° C (79 ° F and 82 ° F) to enhance aromatic expression and preserve each variety's floral and fruity notes. The maceration process was managed by delicate mechanical techniques to extract smooth supple tannins; Sangiovese was left in contact with the skins for one week and complementary varieties from 12 to 15 days. Upon completion of malolactic fermentation, concluded by the end of winter for all grape varieties, the blend was assembled and transferred into barrels where it aged for approximately 9 months in large Slavonian oak, a small percentage in barrique and stainless steel vats. Bottling took place in December 2018.

## Historical Data

The Pèppoli vineyards produce a Chianti Classico that is a blend made from Sangiovese grapes and complementary varieties; Pèppoli is recognized and appreciated for the full expression of its fruit. A wine that represents the Chianti Classico territory and its historic grape variety with typical floral and fruity aromas. Pèppoli was first produced in 1985 and since 2013 part of the harvest undergoes vinification at the Antinori nel Chianti Classico cellars.

## Tasting Notes

Pèppoli 2017 is ruby red in color. On the nose Pèppoli features fruity notes of red and black fruit, cherries, strawberries and blackberries accompanied by delicate balsamic and herbal aromas and a spicy undertone. On the palate vibrant, savory with supple tannins that back up a persistent and pleasantly fresh finish.



## Awards

**James Suckling**  
92/100  
USA

**Wine Enthusiast**  
90/100  
USA