Marchesi
ANTINORI
26 GENERAZIONI



Pèppoli 2018

Classification
Chianti Classico DOCG

Vintage
2018

Climate
The 2018 season began with normal winter weather, both in temperatures and rainfall, causing bud break to occur in line with seasonal averages for the region. Springtime, May in particular, saw frequent rainfall and temperatures slightly lower than average. Summer months were hot, dry and without any significant heat spikes: these climatic conditions gave the grapes an excellent head start in the ripening phase. Some rain showers in August followed by a dry breezy September brought the berries to perfect ripeness. Sangiovese grapes for Pèppoli were harvested starting on September 10th.

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Vinification

Each grape variety was harvested separately, destemmed, gently crushed and transferred into stainless steel tanks. Alcoholic fermentation took place at a controlled temperature between 26 and 28 °C (80 – 82 °F) to enhance aromatic compounds and preserve the fruity and floral notes of each grape variety. Maceration was performed with mechanical devices to best extract soft supple tannins over a period of 10 days for Sangiovese and two weeks for the complementary varieties. Once malolactic fermentation was completed, at the end of the winter season for all grape varieties, the wine was blended and transferred into barrels. Pèppoli aged in large Slavonian oak barrels for approximately 9 months and a small percentage was aged in stainless steel vats. Bottling was done in December 2019.

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 2018 is ruby red in color. On the nose, Pèppoli has intense notes of red fruit; cherries and strawberries that are well balanced with floral undertones of dog rose. Delicate hints of spices, aromatic herbs and notes of light toasting complete its bouquet. On the palate it's vibrant, fresh with supple tannins and a finish that brings back aromatic notes perceived on the nose.

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