



Pèppoli 2023

Classification

Chianti Classico DOCG

Vintage

2023

Climate

The 2023 winter season in Chianti Classico began with cold dry weather, especially at the end of March, prompting normal budbreak. Climatic conditions were cool and rainy from the end of April until the last half of June. The summer months were hot and dry, uninterrupted by extreme heat events, that brought excellent balance to both the vegetative cycle and crop load. Moderate levels of rainfall in August and normal weather in September and October allowed the grapes to complete an ideal ripening phase. The grape harvest for Pèppoli began on September 12th and was completed the first week of October.



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 techniques to best extract soft, supple tannins over a period of 9-12 days for Sangiovese, and for a maximum of two weeks for the complementary varieties. Once malolactic fermentation was completed by the end of the winter season, the wine was blended and transferred into oak. Pèppoli aged in large Slavonian oak barrels and a small percentage was aged in barriques and stainless-steel vats. Bottling began in the month of August 2024.

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 2023 is a bright ruby red color. The nose opens with floral notes of violets, dog rose, and lavender accompanied by fresh notes of red fruit, in particular currants, wild strawberries and raspberry puree. Entry on the palate is refined and pleasantly fresh, evolves energetic and flavorful and closes savory and rich with supple vibrant tannins.