Marchesi
ANTINORI
26 GENERAZIONI



Pèppoli 2025

Classification
Chianti Classico DOCG

Vintage
2025

Climate
The 2025 growing season in Chianti Classico began with mild winter weather and limited rainfall, followed by slightly cooler temperatures in March and early April. Budbreak occurred slightly earlier than historical averages and was regular and uniform, without any cold spells affecting the young buds. A cool, wet spring, particularly in May, was followed by above-average temperatures in June and cooler conditions in July, especially thanks to rainfall towards the end of the month. These conditions encouraged optimal vegetative growth and fruit development in early August. No extreme heat was recorded during the height of summer, and as the days gradually grew shorter, early September brought cool nights and good ventilation. Harvesting of grapes for Pèppoli began during the first half of September with the first clusters of Sangiovese and was completed during the first half of October.

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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 techniques to best extract soft, supple tannins over a period of 10–12 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, while a small percentage was aged in barriques and stainless-steel vats. Bottling began at the end of July 2026.

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 2025 is bright ruby red in color. The nose offers fresh notes of red currants and goji berries intertwined with hints of green tea and rose hips. Floral sensations of violet and poppy petals complete the aromatic profile, accompanied by nuances of bitter orange and candied citron. The palate is lively and dynamic: a refined, linear entry leads to pleasant freshness, followed by a vibrant mid-palate and a distinctly saline finish with delicate hints of coffee beans.