



Pèppoli 2014

Classification

DOCG

Vintage

2014

Climate

The 2014 vintage was characterized by a damp and mild winter; in addition to the abundant rain which fell throughout the season, temperatures were unusual with no periods of real cold. This led to a significant anticipation of bud burst in all the grape varieties, particularly in the case of the Sangiovese, which began to bud two weeks earlier than usual. A rather dry and mild spring up through the entire month of June favored a regular growth and development of the vineyard. Unstable weather in July and August caused a delay both in the color change in the grapes and the initial phase of ripening without, however, compromising the quality level and health of the crop. The picking of the Sangiovese, Merlot, and Syrah was concentrated in the second half of September.



Vinification

The grapes, picked variety by variety, were destemmed and pressed and the must went into stainless steel tanks. The fermentation was carried out between 81° and 83° Fahrenheit (26à-28° centigrade) to fully bring out the must's aromatic qualities and conserve its fruity and floral notes. The period of skin contact lasted ten days for the Sangiovese, approximately fifteen days for the Merlot and Syrah, and the extraction was managed with the aim of achieving soft and round tannins. After the end of the malolactic fermentation, which took place by the end of winter, the wine went into oak, where it aged for approximately nine months in large casks of Slavonian oak with a small part aged in small oak barrels. The wine was bottled during the first months of the year 2016.

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

Ruby red in color with purple highlights, the wine shows an intense nose, floral and with ample red fruit notes: the aromas of violets, cherries, and raspberries are well fused with smoky sensations from the oak aging. On the palate it shows the characteristic vigor and savor of Sangiovese, tannins which are supple in texture, and much vibrant freshness.



Awards

Wine Enthusiast
87/100
USA

Wine Spectator
87/100
USA

James Suckling
88/100
USA