



## Pèppoli 2021

### Classification

DOCG

### Vintage

2021

### Climate

2021 in Chianti Classico started off with a temperate winter season accompanied by considerable rainfall that persisted until the end of March. Spring began with favorable conditions for early bud break; however, the vines' growth cycle slowed down due to rather cool and dry weather in April, counterbalancing the initial head start. The months of May and June brought normal conditions without excessive heat and scattered rain showers that ensured optimal flowering and good fruit set. The summer months brought hot temperatures and drought conditions, especially in August, although at the end of the month occasional precipitation allowed the vines to begin an optimal ripening phase. September and October provided ideal conditions, sunny and breezy without extreme heat. Cool nighttime temperatures coaxed perfectly healthy grapes to ideal ripeness, promising to be a vintage of exceptional quality.

Harvesting of grapes for Pèppoli began on September 15<sup>th</sup> 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 methods 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 barrels. 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 October 2022.

## 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 2021 is ruby red in color with purplish highlights. On the nose, fresh citrusy notes of bitter oranges arise together with fruity hints of plums. The delicate bouquet is completed with floral notes of hyacinth blossoms and spicy hints of unsweetened cocoa powder. A mouth filling entry on the palate is sustained by lively freshness, together with supple tannins, leads to a flavorful and pleasant finish.