



Pèppoli 2022

Classification

DOCG

Vintage

2022

Climate

The 2022 growing season in Chianti Classico began with cold and dry winter weather. Lack of rainfall persisted throughout the following months up until mid-August. Spring and summer were hot, the months of June and July registered higher than average seasonal temperatures. Despite this season's weather patterns, the vines were able to regulate their growth cycle adapting to the heat and began veraison with ideal vegetative vigor and a well-balanced crop load. The last half of August brought rain showers and lower temperatures that allowed the grapes to begin an optimal ripening phase, while perfect climatic conditions in fall resulted in a harvest with the highest quality fruit. Harvesting activities for Pèppoli began on September 8th and were 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 September 2023.

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 2022 is a bright ruby red color. The nose offers fresh impressions of red fruit, especially currants, strawberries, pomegranates, and hints of watermelon. Delicate floral aromas of dog rose, hibiscus and undertones of caramel complete the aromatic bouquet. Entry on the palate is mouth filling and savory, and is followed by fresh lively sensations with soft, supple tannins. Pèppoli 2022 closes with a full-flavored vibrant finish.