Marchesi
ANTINORI
26 GENERAZIONI

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Climate

The 2013 vintage was marked by frequent rainfall during winter months and by lower than average temperatures during the months of spring. Bud burst took place ten to fifteen days later than usual. Warm weather, which arrived in mid-July, accelerated the ripening of the grapes, which proceeded on a regular basis during the summer. High temperatures and excellent temperature swings from daytime heat to evening and nighttime coolness during the month of September assisted in achieving a proper ripening of the grapes.

Vinification

The grape varieties were fermented separately, the Sangiovese with ten days of skin contact, the Syrah and Merlot given a longer period on the skins in order to obtain wines with softer tannins and fruitier aromas and flavors. The malolactic fermentation was completed before the end of winter for all three varieties. The wine was blended at the beginning of the year and went into oak for an twelve month aging period; the aging took place principally in Slavonian oak casks, with 10%of the total aged in small oak barrels. The finished wine was bottled in the spring of 2015.

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.

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Tasting Notes

An intense ruby red in color, the nose of the wine is characterized by aromas of cherries, with the supplementary notes of violets, characteristic of Sangiovese along with spice and vanilla. On the palate, the wine is savory and balanced with the crisp acidity of this variety and sweet flavors. The tannins are rather supple and the finish and aftertaste show the fruit and spice which develop during the aging period. On the whole, the wine is long and pleasurable.

Awards

Wine Spectator 88/100 USA **I Vini di Veronelli** 2 stelle Italy **James Suckling** 92/100 USA **I Vini dell'Espresso** 15,5/20 Italy