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Climate

The 2019 growing season followed normal weather patterns with winter months that were cold and dry. The beginning of spring was cool and rainy, especially during April and May. June brought hot temperatures but wasn't interrupted by heat spikes; the amount of rainfall was slightly higher than average allowing the vines and clusters to develop and prosper. Ideal climatic conditions from the end of August to the beginning of October allowed the grapes for Pèppoli to achieve peak ripeness. Harvesting began on September 13th 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 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 stainless steel vats. The wine was bottled in January 2021.

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 2019 is ruby red in color. On the nose, Pèppoli offers sweet notes of red fruit; cherries, sour cherries and lychees accompanied by floral scents of rose petals and spicy hints of sandalwood, rosemary and lavender. Its palate is soft with smooth, sweet tannins together with well-balanced freshness that make it easy to drink, lively and savory.