Marchesi
ANTINORI
26 GENERAZIONI

Olio Pèppoli 2023



Vintage

2023

Climate

The 2023 growing season saw mild weather during the first half of winter, turning colder in the final months. The beginning of spring was cool and rainy. Weather trends finally changed towards the end of June ushering in a dry summer season accompanied by several heat spikes. The vines responded well to these prevailing conditions producing average yields, but the quality of the fruit was excellent due to favorable climatic conditions during fall. The harvest took place earlier this year, it began at the end of October and was completed by mid-November.

Marchesi
ANTINORI
26 GENERAZIONI

Olive Sources

Tenuta Pèppoli is located in the Chianti Classico region in the township of San Casciano Val di Pesa, at an altitude of 300 – 350 meters above sea level (984 - 1150 feet). The estate extends over a total area of approximately 100 hectares (247 acres) of which 27 (67 acres) are planted with olive groves. The soil is rich in marine deposits from the Pliocene era.

Historical data

The Péppoli olive oil is organic. In 1994, the estate decided to organize its production on the basis of the principles of organic agriculture, according to which products derived from chemical synthesis are not be utilized either for control of pests and plant diseases or for fertilizing. After a two-year period of time – that which is required by current legislation, one supervised by the Consortium for the Control of Biological Production, an organism authorized by the Italian Ministry for Agriculture and Forest Resources - during which cultivation was converted from conventional to organic practices and procedures, it was finally possible, in 1996, to obtain "biological certification" for the Pèppoli olive oil.

The Harvest and the Extraction Process

The olives were picked from selected olive groves and harvested exclusively by hand before reaching full maturity then sent to the oil mill. Crushing took place within 12 hours of arrival at the mill. The production process began with the removal of leaves and stems with a mechanical separator then the olives were grinded into a paste with a hammermill. The paste was malaxed at a temperature of 20-22 °C (68-72 °F) for period of time that varied between 10 to 15 minutes to allow small oil droplets to aggregate into larger ones; they were separated from the paste and the oil was then extracted by decanter centrifugation. The extraction process was conducted at a low temperature, without the addition of water, to enhance the organoleptic and aromatic qualities. The extracted oil was meticulously selected to guarantee optimal quality and then stored in small stainless-steel tanks hermetically sealed under an inert gas atmosphere, protecting the oil from oxidation and other contaminants. Pèppoli EVOO was bottled in our in-house oil mill in two formats: 0.500 lt. and 0.250 lt.

Marchesi
ANTINORI
26 GENERAZIONI

Tasting Notes

Pèppoli EVOO 2023 is bright green in color. The nose is fresh and intense with pleasant vegetal notes and aromas of freshly crushed olives. The palate offers a fine expression of flavors, good balance and structure with piquant notes that impart remarkable persistence and a pleasant aftertaste.

Certifications

Codice Organismo di Controllo CCPB: IT BIO 009 – 8197
Autorizzazione D.M. MIPAAF n° 26023 del 28-12-2007