

Olio Pèppoli 2024 (Clone 2025-12-02 13:24:30)



Vintage 2024

Climate

The 2024 growing season began with mild winter conditions and precipitation that was consistent with seasonal averages. Spring was cool and rainy. The summer months did not see any extreme heat events, even in the typically hottest months, ensuring a normal growth cycle. A drop in temperatures in September, together with higher-than-average rainfall, allowed the drupes to begin an optimal growth and ripening phase. The olive harvest began at the end of October and was completed by mid-November.



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 Pèppoli 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 ag-gregate 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.



Tasting Notes

Pèppoli Extra Virgin Olive Oil 2024 is bright green in color. An olive oil that is energetic and decisive with aromas and flavors typical of the Chianti region. The nose opens generous with notes of fresh ol-ives before milling. On the palate, flavors are powerful, complex and slightly piquant and are accom-panied by strong vegetal notes that make it rich, harmonious, extremely pleasant on the palate with great persistence.

Certifications

Codice Organismo di Controllo CCPB: IT BIO 009 – 8197

Autorizzazione D.M. MIPAAF n° 26023 del 28-12-2007