Marchesi
ANTINORI
26 GENERAZIONI

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Climate

The winter season was characterized by rainfall and lower than average temperatures followed by a cool crisp beginning of spring. Climatic trends turned hot as of the beginning of June that kicked off the summer season with normal temperatures with no major heat spikes. Just the right amount of rain allowed the olives to develop flavors and achieve full ripeness. The olive harvest began mid October, a bit earlier than usual, and was completed at the beginning of November.

Olive Sources

All our olives are grown on the Pèppoli estate located in the Chianti Classico area 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.

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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 18 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 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: 0.250 lt. and 0.5 lt.

Tasting Notes

Pèppoli extra virgin olive oil is bright green in color. On the nose it's fruity and pungent with an impressive aroma. The palate is fruity and harmonious; it has good structure and balance with a typical and marked spicy finish.

Certifications

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