Marchesi
ANTINORI
26 GENERAZIONI

Production

The Peppoli wine vinegar is produced from the complete transformation into vinegar of Peppoli red wine. The wine which was utilized was transformed in 5000 liter oak casks and in 60 gallon oak barrels. The process began with an inoculation of acetic bacteria, which then worked slowly below the surface, and concluded with a period in which the vinegar remained in static contact with the bacteria in the liquid. The vinegar thus obtained was aged a further 24 months in the barrels. The "slow" method at the beginning and the "static" one afterwards assisted in maintaining all of the aromatic richness of the original wine. The successive aging phase allowed the absorption of the more mature aromas which now dominate and give a greater complexity compared to the simpler aromas of the initial transformation process, those typical of young vinegars.

Tasting notes

Visual aspects: a brilliant and limpid garnet red with amber highlights. Aroma: vinegary, with toasted notes (coffee, nuts in their shells). Flavor: the vivid acidity of a Sangiovese-based vinegar, balanced and harmonized by the lengthy aging in oak.