



Pèppoli 2015

Classification

DOCG

Vintage

2015

Climate

The climate of the 2015 vintage was a regular one and respected the climate of the Chianti Classico production zone in the typical character of its successive seasons. Winter was rather cold and relatively dry, while spring was a bit rainy but with normal temperatures for the season which guaranteed an excellent growth of vine vegetation and the phases both of flowering and bud set. The summer, marked by warm days and cool nights, has assisted the plants in the growth of the grape bunches and the ripening of the berries, thanks as well to several rainstorms which arrived during the month of August. Harvest operations began during the second half of the month of September with the picking of the Merlot and Syrah crop, and the initial part of the Sangiovese harvest began on September 25th.



Vinification

The grapes, picked variety by variety, were destemmed and pressed and then went into stainless fermentation tanks. The fermentation was carried out at temperatures between 79° and 82° Fahrenheit (26°-28° centigrade) to fully bring out varietal character and conserve fruity and flora notes. The period of skin contact was approximately 10 days for the Sangiovese, 15 days for the Merlot and Syrah, and the extraction techniques were aimed at the achievement of soft and supple tannins. At the end of the malolactic fermentation, which terminated by the end of winter for all the different grape varieties, the wine was assembled and went into Slavonian oak casks, where it aged for approximately nine months. The wine was bottled in November of 2016.

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

Ruby red in color with purple highlights, the wine shows intensely fruity notes of cherries and red currants on the nose which fuse very well with the typical sensations of violets which characterize Chianti Classico. Very delicate and quite well integrated the smoky sensations created by the oak aging. The palate is savory with a tasty vein of acidity together with silky and polished tannins.



Awards

Wine Enthusiast
90/100
USA

Wine Spectator
90/100
USA