# Pèppoli Estate



CategoryChianti Classico DOCGVintage2015Blend90% Sangiovese,<br/>10% Merlot and SyrahAlcohol13.5%

## **Tasting Notes**

Ruby red in color with purple highlights, the 2015 Peppoli shows aromas of cherries, red currants and violets. On the palate, the wine exhibits beautiful balance with well-integrated notes of smoke and polished tannins.

# Antinori 2015 Pèppoli

#### Vintage

- The 2015 vintage was typical of the Chianti Classico production zone. Winter was cold and relatively dry, while spring was a bit rainy with normal temperatures.
- The summer was marked by warm, sunny weather. The temperature swings between warm days and cool nights created good conditions for vine growth and development.
- Harvest began during the second half of September with the picking of Merlot and Syrah. The Sangiovese harvest began on September 25.

# Vinification

- After the grapes were picked, the three varieties were fermented separately in stainless steel vats to preserve unique aromatic and flavor profiles.
- Sangiovese was fermented with 10 days of skin contact, while Merlot and Syrah were given a bit longer period on their skins in order to create soft tannins and extract their fruity aromas.
- After malolactic fermentation, the Sangiovese, Merlot and Syrah were blended and placed into large Slavonian oak casks.
- After nine months of aging in oak, the wine was bottled and aged before release.

## History

- Introduced with the 1985 vintage, Peppoli Chianti Classico DOCG is the archetypal modern Chianti Classico. Peppoli combines the complexity and structure of a well-aged Riserva with the fruity fragrance of a young wine.
- This style is made possible by a unique microclimate where east-northeast facing vineyards are planted in a small heat-retaining valley on mineral rich, rocky soils that are perfect for growing very fruity, lively Sangiovese.
- The wine further benefits from the use of better Sangiovese clones, discerning grape bunch selection, and delayed harvest when necessary.
- The wine is produced on Antinori's Peppoli Estate, which extends over 247 acres, 136 of which are under vine.

