

## Chianti Classico, Pèppoli Estate

Chianti, Italy



<b>Product code</b>	Al32ZZRC
<b>Grapes</b>	Sangiovese
<b>Country</b>	ITALY
<b>ABV%</b>	13.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Peppoli Estate
<b>Vintage</b>	2023



Vegetarian

# PÈPPOLI

### Producer

The Pèppoli estate is located five km to the northeast of the Tignanello estate and extends over a total surface area of 100 hectares, 50 of which are planted to vines which produce the Peppoli Chianti Classico. The classic winemaking style, with gentle extraction and just a hint of oak mean this estate is one that offers excellent value within Chianti Classico.

### Tasting Notes

Pèppoli is ruby red in color with purplish highlights. On the nose, fresh citrusy notes of bitter oranges arise together with fruity hints of plums. The delicate bouquet is completed with floral notes of hyacinth blossoms and spicy hints of unsweetened cocoa powder. A mouth filling entry on the palate is sustained by lively freshness, together with supple tannins, leads to a flavorful and pleasant finish.

### Viticulture

The Pèppoli estate is located 5 kilometers north east of the Tenuta Tignanello estate with a total area of 100 hectares (247 acres) of which 50 hectares (123 acres) are planted with vineyards and is home to Peppoli Chianti Classico DOCG. Despite the vineyards unusual eastern/northeastern exposure, the microclimate is ideal. The small surrounding valley keeps the area warm and protected and its gravelly soils are rich in minerals that give the Sangiovese grape a lively fruity character. Pèppoli's vineyards are planted primarily with Sangiovese and with a small percentage of complementary varieties such as Merlot, Syrah and Malvasia.

### Winemaking

Each grape variety was harvested separately, destemmed, gently crushed, and transferred into stainless steel tanks. Alcoholic fermentation took place at a controlled temperature between 26 and 28 °C (80 – 82 °F) to enhance

aromatic compounds and preserve the fruity and floral notes of each grape variety. Maceration was performed with mechanical methods to best extract soft, supple tannins over a period of 10-12 days for Sangiovese and for a maximum of two weeks for the complementary varieties. Once malolactic fermentation was completed by the end of the winter season, the wine was blended and transferred into barrels. Peppoli was aged in large Slavonian oak barrels and a small percentage was aged in barriques and stainless steel vats. Bottling began in the month of October.