Pèppoli

Origin: Chianti Classico DOCG

Vintage: 2006

Grapes: 90% Sangiovese, 10% Merlot and Syrah

Climate Vintage: Due to a very cool an rainy autumn and a cold winter with heavy rain, budbreak took lace later than average compared to previous years. More rain during flowering and fruitsetting did not however prevent the grapes from developing normally. The very high temperatures in late July were reminiscent of the very hot summer of 2003 but unlike that year, the weather changed again in August with lower than average temperatures and frequent rain. September and October both showed warm daytime temperatures and cool nights, the temperature variation enabling the fruit to ripen perfectly. The harvest was completed in the second week of October. 2006 was a very favourable year weather-wise with a good production levels in terms of both quantity and quality.

Vinification: During the harvest the grapes from the Peppoli estate in Chianti Classico were carefully selected and the grape varieties were fermented separately to obtain the best from each. After destemming and crushing the Sangiovese grapes macerated in stainless steel vats for about 10 days. For the Merlot and Syrah the maceration process was managed with the aim of preserving the fruity aromas. Fermentation took place at a maximum temperature of 28°C and was followed by malolactic fermentation before the winter. Once the Sangiovese, Merlot and Syrah were blended the wine was placed in 55hl Slavonian oak barrels (and 10% in American oak barriques) for 9 months. We started using American barriques - although in small quantities - to complete the aromatic range of Peppoli. Ageing in larger barrels aims instead to preserve the fruity aromas from fermentation, and sweeten the tannins. After ageing the wine was bottled and then further aged in the bottles before release. Alcohol : 13.0% Vol.

History: The first vintage of Pèppoli (1985) was released in 1988. It is complex and well-structured yet fruity and aromatic, a style made possible by the unique microclimate. The vineyards are planted in a particularly well-aspected valley on soil rich in minerals, ideal for the cultivation of vigorous, fruity Sangiovese grapes. 55 of the 100-hectare Pèppoli estate in the heart of Chianti Classico are planted with vineyards.

Taste: Intense red fruit aromas, especially redcurrants and raspberries, are amplified by light hints of vanilla and coffee sensations. This full-bodied wine is pleasantly lingering with soft, sweet tannins. It should be drunk while still young for full expression of the fruit.