



# Antinori

The Antinori Pèppoli Chianti Classico is a vibrant and fruit-forward expression of Chianti Classico, made primarily from Sangiovese grapes, with a focus on capturing the fresh and floral character of the region.



## Peppoli Chianti Classico 2023

Tuscany, Italy

### Region and Vineyards

The **Chianti Classico** region, located in the heart of Tuscany, is renowned for its rolling hills, historic vineyards, and the **Sangiovese grape**, which thrives in the region's diverse soils and climate. **Pèppoli** is produced in the heart of the Chianti Classico DOCG, and the vineyards are situated in a perfect position to capture the best of Tuscany's climate.

The growing season was marked by **cold and dry winter weather**, followed by a hot spring and summer, which led to some challenges for the vines. Despite these conditions, the vineyards adapted well, benefiting from the **mid-August rains** and cooler temperatures, which allowed the grapes to ripen evenly. The **Sangiovese grapes** and complementary varieties grown for **Pèppoli** achieved an ideal balance of acidity, sugar, and tannins, resulting in a well-structured wine with excellent ageing potential.

### Winemaking

The **Pèppoli Chianti Classico** is made primarily from **Sangiovese**, with small amounts of complementary grape varieties. Each grape variety was **harvested separately** to ensure optimal ripeness, and the grapes were gently crushed and transferred into **stainless steel tanks** for fermentation. The fermentation process occurred at controlled temperatures of **26-28°C**, enhancing the aromatic and fruity qualities of the wine.

**Maceration** lasted for **10-12 days** for the Sangiovese, while the complementary varieties underwent a slightly longer maceration period. Once fermentation was complete, the wine was transferred into **large Slavonian oak barrels**, with a small portion aged in **barriques** and **stainless steel vats** to preserve freshness. The wine underwent **malolactic fermentation**, which softened the acidity.

Alcohol :13,00 %

Composition: 90% Sangiovese, 5%

Merlot, 5% Syrah



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## Tasting Notes

- **Color:** Bright ruby red with youthful vibrancy.
- **Aroma:** A fresh bouquet of **red fruit** such as currants, strawberries, and pomegranates, with delicate floral notes of **dog rose** and **hibiscus**. Hints of **caramel** and subtle watermelon complete the aromatic profile.
- **Palate:** Entry on the palate is full and savory, followed by **fresh, lively sensations** with soft, supple tannins. The finish is long, vibrant, and full of flavor, making it both elegant and satisfying.

## Did you know?

**Pèppoli** was first produced in **1985**, and the wine is recognized for its expression of **Sangiovese's full fruit potential**. Since **2013**, a portion of the grapes for **Pèppoli** undergo vinification at the **Antinori nel Chianti Classico cellars**, a state-of-the-art facility designed to blend traditional techniques with modern technology, further enhancing the quality and consistency of this iconic Chianti Classico.

## Wine Pairing Ideas

- **Bistecca alla Fiorentina:** The rich, savory flavors of this classic Tuscan steak pair beautifully with the bright fruit and tannic structure of the Pèppoli.
- **Pappardelle al Cinghiale:** The wine's acidity and freshness balance the richness of the wild boar ragù, while its red fruit flavors complement the dish's robust character.
- **Pizza Margherita:** The simplicity of fresh tomatoes, basil, and mozzarella is an excellent match for the vibrant red fruit and floral notes of the Pèppoli.
- **Aged Pecorino:** The wine's bright acidity and fruit complement the nutty, salty flavors of this traditional Tuscan cheese, creating a perfect balance.



### Wine Enthusiast (WE) : 90 Points (2022)

*Sweet aromas of cherry and chocolate cake play on the nose, but only within the bounds set by balancing undertones of soil and stone. The palate brings more fruit, more earth and an emergent herbaceousness, while acid fizzes around grippy, chalky tannins.*



### Vinous (Antonio Galloni) (VN) : 90 Points (2022)

*The 2022 Chianti Classico Pèppoli, the entry-level offering from Antinori, is a fine introduction to the year that shows just how compelling this vintage can be. Bright, floral and beautifully lifted, the 2022 is all class. The understated, refreshing style is so compelling.*



## Peppoli Chianti Classico 2023



**Jeb Dunnuck (JD) : 90 Points (2022)**

*The 2022 Chianti Classico Peppoli is a youthful ruby magenta, and is highly expressive with lively aromas of grenadine, tangerine, fresh flowers, and fresh oregano. This carries seamlessly to the palate keeping all the buoyant vibrancy and fruit through a well-balanced and polished finish. It has fine tannins, and a flourish of toasted smoke cedar spice, with notes of dusty earth and a bit of iron rich gamy feel.*

