

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.

Marchesi ANTINORI
26 GENERAZIONI



Peppoli Chianti Classico 2024

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.

91 WineEnthusiast

Wine Enthusiast (WE) : 91 Points (2023)

On the nose, savory top soil, espresso and black pepper balance blackberries and black cherries. The cohesive palate is simultaneously spicy and dense with ripe but still tart and snappy fruit, and has a finish of spicy pepper, earth and a bit of bitter citrus pith.

90 Wine Spectator

Wine Spectator (WS) : 90 Points (2023)

There's depth and breadth to this solidly built red, along with black cherry, blackberry, earth and iron flavors. Juicy and well-structured, with a fresh feel on the lingering finish. Sangiovese, Merlot and Syrah.

Peppoli Chianti Classico 2024

Robert Parker (RP) : 90 Points (2023)

The Marchesi Antinori 2023 Chianti Classico Pèppoli comes from a vintage with heat and rain that ultimately made for fresher wines compared to the darker and more concentrated wines from 2022. This versatile red wine shows aromas of cassis, cherry and orange peel. Sangiovese is blended with small percentages of Canaiolo, Cabernet Sauvignon or Merlot, depending on the year. The bouquet focuses nicely on red fruits, but there is a hint of sweet ripeness as well.

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