

## ANTINORI ESTATES

### Peppoli Chianti Classico 2021

**\$28.10**

\* Suggested retail price



	Product code	10270928
	Licensee price	\$24.44
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still Wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata e garantita (DOCG)
	Region	Tuscany
	Appellation	Chianti Classico
	Varietal(s)	Sangiovese 90 %
	Varietal(s)	Merlot 5 %
	Varietal(s)	Syrah 5 %
	Colour	Red
	Sugar	Dry
	Closure type	CORK-Natural

#### ABOUT THIS WINERY

The Antinori family has been in the wine business since Giovanni di Piero Antinori joined the Florentine Guild of Vintners in 1385 - more than 26 generations ago. Throughout the company's long history it has remained family owned and operated, and today it is directed by Marchese Piero Antinori.

#### TASTING NOTES

Peppoli 2021 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.

#### PRODUCTION NOTES

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 days for Sangiovese and for a maximum of two weeks for the complementary varieties. ...

