

# IL PEPPINO

SANGIOVESE D.O.C. SUPERIORE RISERVA

SABBATANI  
VINI DI CUORE

Il **Peppo** is the Sangiovese Superior Reserve wine, made from the Sangiovese Superiore Mezzacosta vine variety, then matured in casks and barrels. It is a wine with a strong personality, like the grandfather whose nickname it bears. Giuseppino Sabbatani, also known as Peppo, has been a fundamental component of the farm and of the family, someone you could always rely. Il Peppo is a mellow wine, with an intense and spicy bouquet, a great accompaniment for Italian cuisine second courses, or just to be enjoyed during relaxed moments relax.



**GRAPES** Sangiovese

**SURFACE** 3 hectares

**AVERAGE YIELD PER HECTARE** 80 q

**PLANTED IN** 2001

**PLANTING DENSITY** 3600 plants per Ha

**PRODUCTION AREA** Predappio hills

**VINTAGE** late September

**SOIL** clayey

**WINE MAKING** the same procedure is followed as for the Sangiovese Superiore "Mezzacosta". Fermentation takes place in stainless steel tanks for about 12 days at a controlled temperature of 25° C. Daily reassembling is conducted in order to enhance maceration and the subsequent extraction of colourings and tannins. This is followed by devatting, that is to say separating the skins from the new wine.

**MATURING** the malolacting inoculation is done in casks and barrels with a 225 l and 500 l capacity. The next phase is an 18-month maturing in wood with medium roasting, partly in French oak (75%) and partly in American oak (15%). After bottling, the wine is left to mature for six months in bottles to complete ripening.

**ALCOHOLIC PERCENTAGE** 13.5%

**ORGANOLEPTIC EVALUATION** intense ruby red with violet and plum aromas, with a spicy touch reminding you of tobacco leaves and vanilla. Full-bodied, with a lingering taste and voluminous tannins. This wine is an ideal accompaniment for matured cheeses and meat roasts.

**SERVING TEMPERATURE** 18-20° C

**PRODUCTION** 2,700 bottles