



Vintages



Vintages

2024 - 2021

2024

The winter was warm and windy, it dried the topsoils and the much needed water never arrived during the season.

In May the plants were already in hydric stress. Lots of vegetal fertility which remained very very healthy until harvest thanks to lack of humidity.

Finally some rain arrived between the white grapes harvest and the red, allowing longer time for the Montepulciano to complete its phenolic cycle.

Harvest started early for the whites, August 17th and ended fairly late for the reds, Oct 3th. Sanitary state of the grapes was impeccable.

Fermentations had a good cymetic and energy, while staying fairly cold- thus macerations were two days longer than usual on the reds.

2023

Very rainy spring (250 mm of rain between mid May and mid June) the season required a lot of canopy management works because of the vigor due to the rains. A complicated season to manage the vineyard sanitary state. June and July dried up the humidity of the spring but didn't get too warm of a summer. A hailstorm arrived on some of our vineyards on Aug 7th.

We did all the possible work to select focused on having the highest quality possible of grapes coming in into the winery. The fermentations run smoothly and a very tiny but very satisfying amount of wine was made in this vintage, as little as 25% of normal years.

2022

The effects of late pruning start to show the first signs: budbreak on April 13th and suddenly warm temperatures: plenty of underground water and average of temperatures of May '22 were +5°C compared to those of May 21. Very fast and vigorous vegetative cycle, summer was fairly warm and dry to make veraison very slow (20/25 days) After the drought , a game changer rain arrived on July 27 – followed by nice pouring small rains each week until harvest - that was godsend that allowed the vines to have enough water for the last part of phenolic ripening . This was a true game charger for the completion of ripening and the quality and balance of grapes we managed to bring back. Harvest started Aug 24th for Pecorino, Trebbiano on Sep 5th and Montepulciano on Sep 22nd. The first year we implemented the old hand destemming scheme with a gravity unloading system, allowing much more berry integrity. Fermentations run smoothly and beautifully and the resulting wines really resemble the fine tuning of those climatic elements and the delicacy with which grapes have turned into wine.

2021

Cold spring and slow start to the vegetative cycle, budbreak on April 4th and till harvest we saw only 70 mm of rain. The driest season of the last 20 years. The grapes seemed to be ripening by evaporation, we picked before that happened and sensibly protected acidities and potential alcohol. Biodynamic preparations here were key to keep vines photosynthetic and allowing them to ripen tissues instead of shrinking.

A vintage we learn from knowing we'll have to be good at facing many more like this.

The wines have preserved tensions and a saline sensation, undoubtedly easy to recognize them coming from a warm vintage.

Vintages

2020 - 2015

2020

Mild winter, dry months of February and March. One little snow on March 25th then warm again. Budbreak on April 4th and the colder temperature following that moment lead to a slow growth of the buds. Cold month of April and May, flowering happened early June as usual and the summer wasn't particularly hot, neither dry and had big day/night excursions. That lead to a long steady ripening preserving acidities and allowing to contain ABVs on the whites. We were incredibly happy with the resolved and complete ripening we achieved for Montepulciano in this vintage, the quality of the skins was superb.

More here: <https://us9.campaign-archive.com/?u=a1f2893347ad1595500702302&id=6997b1d77d>

2019

early bud break, due to a winter with no snow and in February temperatures were already high. Spring was rainy, the whole month of May has been pouring at low temperatures until the second week of June, when the temperatures jumped up to 34/35 degrees. Summer was mildly warm and wet until harvest. Whites harvest went great, acidities were naturally high and we were satisfied with the phenolic ripening. In between the picking of the whites and the reds we have received hail which have affected our Montepulciano harvest for a good 40%, harvest went slow as we had to select the best berries and the yields were decreased from it. Still, we weren't happy with the Montepulciano in this year so nothing was bottled and there will be no Montepulciano 2019 released. We decided not to release Montepulciano 2019 as it didn't reach the qualitative standards of the estate, while we tried to age as much Trebbiano 2019 we could for its aging potential.

2018

a spring characterized by a regular and beautiful alternation of warm sunlight and pouring rain, this pushed vegetation until summer arrived. Temperatures were particularly high and dry for most part. We did receive two days of rain in mid August that made the plants breathe again. We were very satisfied with the whites harvest. In between the whites picking and the reds, lots of rain prevented us to go in the vines and pick, allowing meanwhile the Suzuki fly to settle in some part of the vineyards. The harvest of Montepulciano was subjected to a careful selection, ensuring great quality but a diminished quantity.

2017

very warm and dry vintage, after registering very high summer temperatures, there was no rain from April until harvest. Due to the lack of rain, the yields have dropped of 40%.

2016

cooler vintage, the winter was characterized by the most copious snow of the last 10 years, more than 1.5 mt at the end of January have allowed to fill the natural water reserves and allowed the vines to start the growing season with a solid water access. Spring has been rainy and summer saw more moderate temperatures compared to average.

2015

very balanced season with rains at the right time and sun at the right time. The year saw temperatures in the range during the whole season and a regular and model growing cycle. The Montepulciano from this season is a wine the family decided to age for the 80% of its production.

Vintages

2014 - 2006

2014

relatively cold vintage, very rainy spring and not too hot summer produced wines with intense acidity.

2013

sun and rain at the same time, very nice quality of grapes came in. It gave us Trebbiano and Montepulciano of great equilibrium.

2012

the rainy vintage has brought great delicacy. It doesn't have the strength and structure of 2013, but ethereal flavors and nice lengths.

2011

very warm and dry season, for the Montepulciano it has been a season of great power, structure and density. Trebbiano could have taken benefits from a better acidity that lacked due to the droughts of that year.

2010

a season of great equilibrium.

2009

rainy vintage.

2008

sunny vintage made juicy and enjoyable wines.

2007

balanced season with a fairly warm summer. The wines from this year are particularly loyal to the climate of its season. Have inherited the acidity of its spring and the matter of the summer's hot days.

2006

cold season, difficult vintage under certain aspects.

Vintages

2005 - 1997

2005

a vintage of great importance. The Montepulciano from this season is one in between the most faithful and elegant that the winery has ever produced.

2004

a cold season, the Trebbiano has taken benefits from the rain to preserve its acidity and longevity.

2003

very warm and dry season, the Trebbiano struggled but the Montepulciano from the old Pergolas has managed to keep elegant tannins which were protected from the sun by the leave's shade. Despite the warmth of the vintage its a wine that brings back truthfully its season, keeping the acidity that now reveals itself with purity and vibrancy, showing great unity with the bold tannins which have had the time to fully integrate.

2002

cool vintage, the wines have great acidities that allowed both Montepulciano and Trebbiano to generate elegant and age-worthy wines.

2001

a vintage of great balance. The old time Pepe followers must have already noticed the love that the family nourishes for this iconic vintage, whose backbone and core acidity integrates masterfully the refinement of its tannins.

2000

another important vintage for the Pepe family, warmer than 2001, tannins are rounder. An enveloping Montepulciano.

1998

an high quality vintage at Pepe, the wines started with a richness that today has refined and the time let wines synthesize its voluptuousness.

1997

a warm vintage, across Europe. The Montepulciano is reflecting the warm sensation without loosing its backbone.

Vintages

1995 - 1982

1995

very warm vintage with a particularly dry summer. The wines of this vintages stand aside, they do not follow the trend but show different aromatic notes related to the evolved flavor profile of dry berries.

1994

cooler vintage, the wines made during this season have preserved an acidity that originated in the rainy spring they lived. The aromatic profile have preserved with ease and elegance a bouquet of perfumed flowers and red fruits.

1993

marvelous harvest. The wines now reveals a savory aspect related to its minerality and its original matter. Its aromatics are deep and complex with a beautiful aptitude of evolving in the glass.

1990

beautiful sunny vintage with nice day-night excursions. Still today preserves vigor and class that makes it still age-worthy.

1985

memorable vintage, summer was very warm and average temperatures were quite high throughout the year. The Montepulciano produced during this harvest is considered from the family one of the best ever produced. An epitome of Montepulciano d'Abruzzo as the family thinks of it and dreams about it.

1984

vintage characterized by lot of rain that makes it a delicate and fragile vintage but with an intense personality that makes it charming thanks to its backbone that enhances verticality and sincerity.

1983

very warm vintage, the deepness in color and concentration of tannins made Emidio think this wine needed time so he aged a very big percentage of this production. Today is a very good example of Montepulciano's longevity.

1982

a season characterized by rain in both summer and wintertime. The vintage shows delicacy and acidity due to the big amount of rain received during the whole year.

Vintages

1980 - 1964

1980

warm vintage with long fermentations due to high sugar levels in the berries. It's a wine that struggled to keep up with time but still knows how to reveal some energy in the glass.

1979

one of the most energetic and vibrant vintage of the 70's, it's deepness in color and fragrant initial aromas made him age gracefully, it's youth is still clearly perceived in the glass.

1977

the quality of the season made the wine age with integrity and tension, power and structure. It's coral evolution today reveals even better and with more precision the initial quality of the wine.

1975

a season like they used to be, the winter of '75 has been very cold and its summer very hot. This made a wine with structure and high quality of tannins, their integrity – in balance with the acidity – made the wine age gracefully.

1974

very difficult vintage, cold and rainy. The time has made him tired.

1970

very balanced season, of great profoundness thanks to the good equilibrium during the growing season.

1967

very warm season but no lack of water, that made it face the aging with power.

1964

iconic vintage, everywhere in Italy, balanced in between the summer heat and the rain and cold of its winter. First producing year for Casa Pepe and an important year throughout most of Europe.

