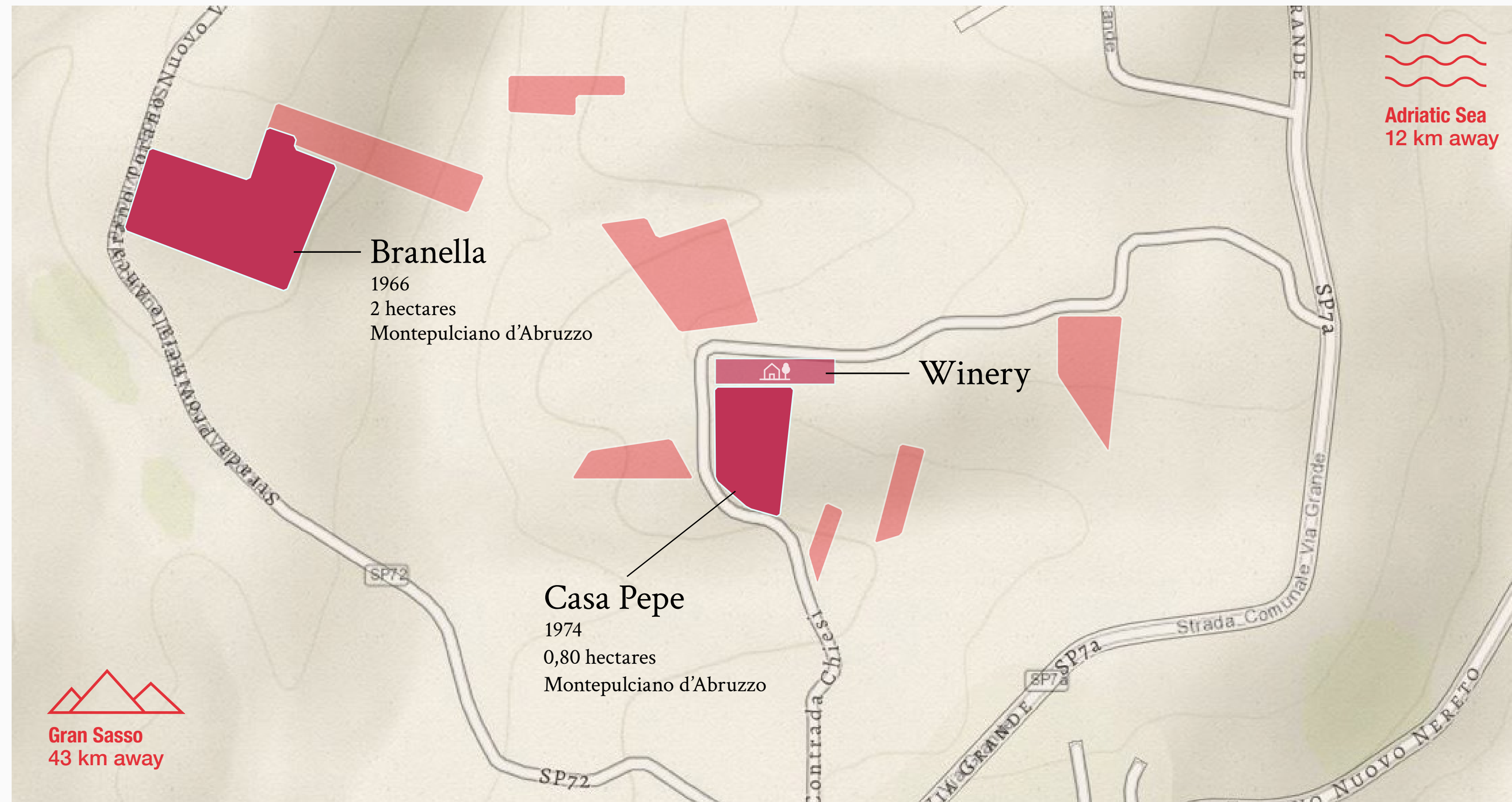




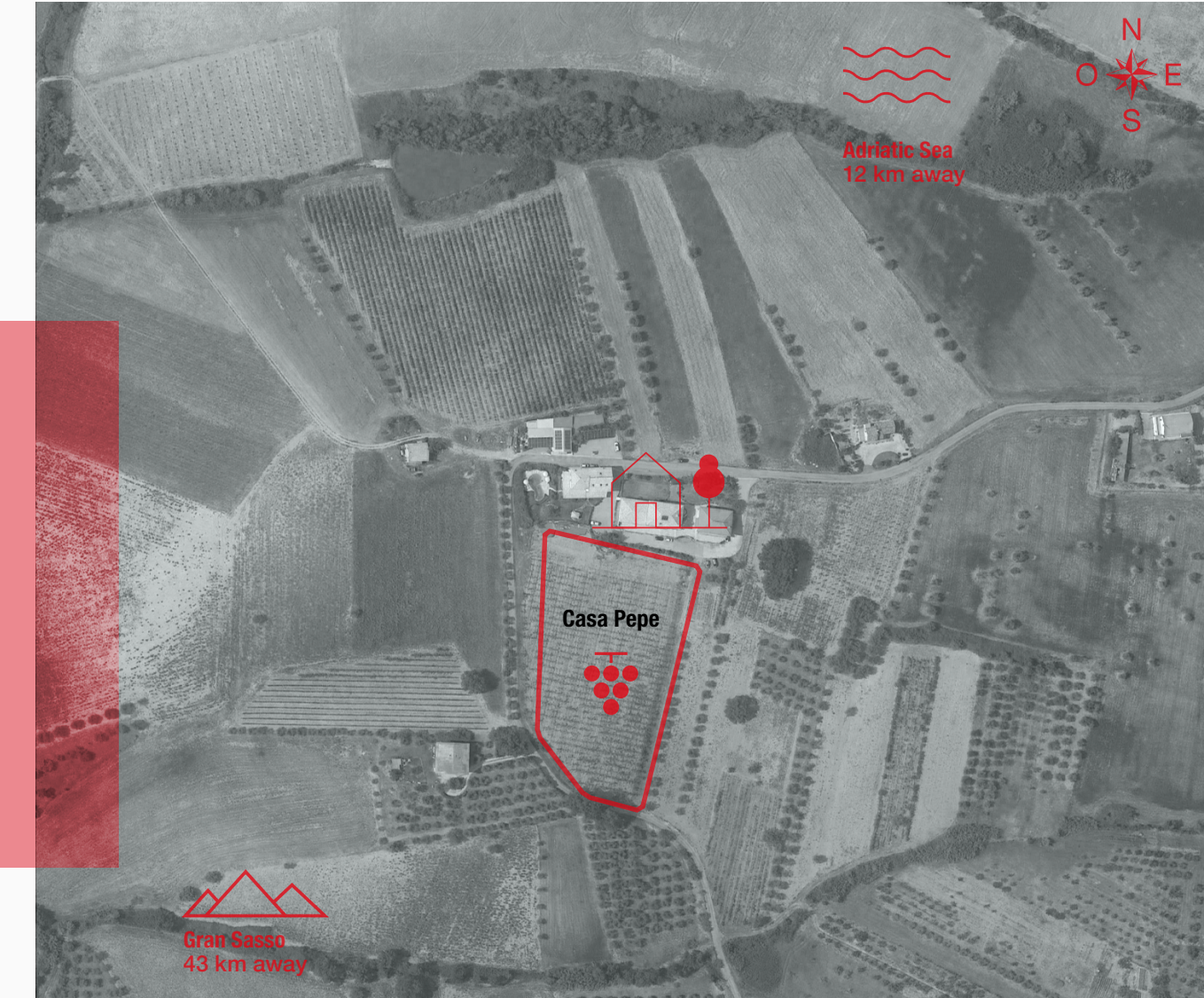
Casa Pepe & Branella

A single vineyard vinification of our two oldest plots

Vineyard map



Younger parcels Pepe's Oldest Plots Winery



Casa Pepe

1974 - 0,80 ha
Grafted on site by Emidio
Pool of different genetics
South exposure, 12% incline
Morning sun effect
Pergola



Branella

1966 - 2 ha

Bought in 1981

Planted with massal selection

Uniformity of vegetal material

Semi-levelled, slightly south-est

Shade effect

Pergola



Soil informations

Geologically, the gentle, picturesque slopes of the Emidio Pepe vineyards consist primarily of heterogeneous blue-gray sandy clays of the Calabrian stage (1.8 million years to 770 thousand years). These sandy clays can be interbedded with lenses of sandy conglomerates. Above these sandy marls (and therefore younger) are layers of marine conglomerates and stratified yellow sands, and below them (and therefore older) are layers of gray-blue clays and marls.

The terroirs we observed at Emidio Pepe follow these general geologic units. Many sites consist of soft, calcareous blue clay marls and marly clays. These marls can be quite compact and dense, limiting root penetration at depth, but are often fractured and mottled in shades of blue and gold indicating the migration of air, water, organic matter, and therefore vine roots can continue at depth. These marls often contain lenses of “speckled”, white, limestone “pebbles”, which have typically disintegrated into limestone sands. These lenses greatly increase the porosity and permeability of the terroirs (can hold more water), and also tend to raise the pH and active lime content of the soils. In some vineyards such as Branella, an additional terroir of very fine sand has been identified. This sand is often less calcareous (lower, near neutral pH), and gives the soils a distinctly lighter, softer texture.

The soils in the area are notably consistent – meaning there are not drastic changes in soil texture or chemistry, and that the differences between vineyards, or between terroir zones within vineyards, are mostly due to subtle, yet impactful changes that require finesse and attention to detail in order to understand and respect.

Geological Features

- Classic Abruzzo blue clay-marl terroir
- Steep, consistently south-facing slope profile with expected soil development along the slope (shallow at the top and deeper at the bottom)
- Shallow, lean topsoil over dense, blue clays at the top of the slope
- Richer, deeper soils at the bottom of the slope, with distinct “speckled” limestone pebble lenses – crucial for added porosity/permeability
- On average, higher in clay (44%), lower in sand (19%), and has slightly more gravels (5%) than Branella
- Strongly calcareous, with a higher pH (8.37) and high percent active lime (6.7%)

Casa Pepe



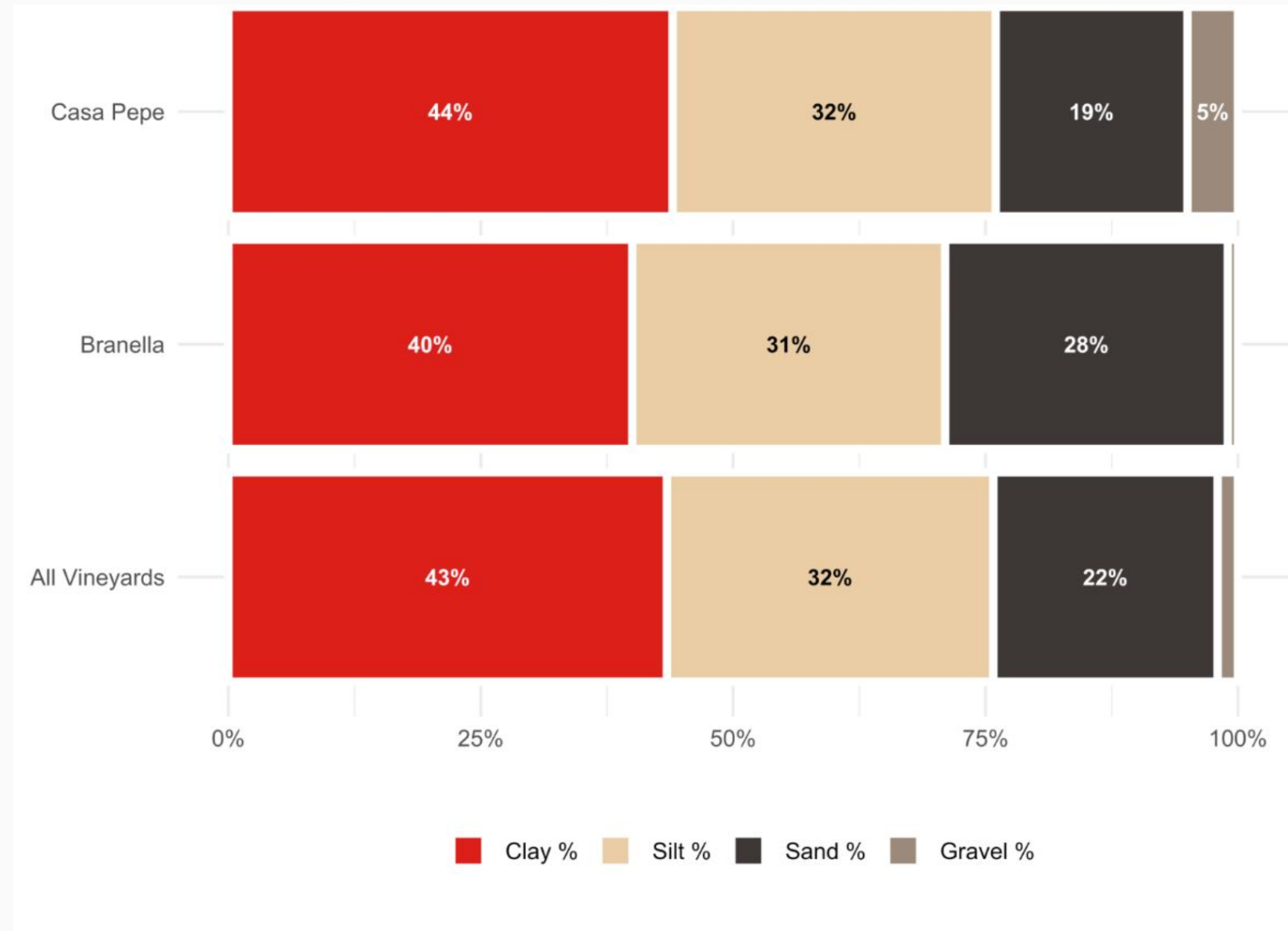
Geological Features

- Unique, varied terroirs with distinct geological zones
- Gentle, irregular south to southeast facing slopes
- Some classic “speckled” blue clay-marls on northern/top of the vineyard
- Distinct sandy zone in the center with a lower (to neutral) pH
- On average, higher in sand (28%), less clay (40%) than Casa Pepe
- Though the values are low, Branella has higher amounts of iron and manganese
- Soils tend to be deeper here on average, with strong potential for deep rooting zones

Branella



Soil texture

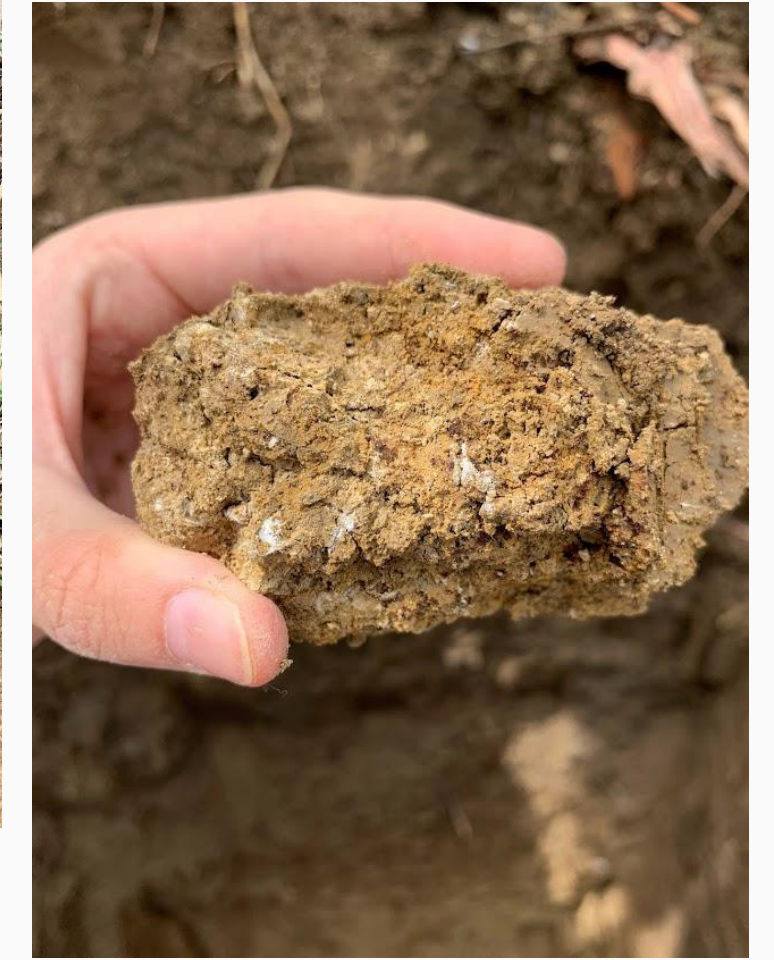


Comparison Summary



CASA PEPE

Classic Abruzzo blue clay-marl terroir.
Classic south-facing slope profile, long sun exposure.
More clay, more gravels, and less sand.
Higher pH and amount of active lime.
Sandy, "speckled" limestone lenses are key for adding porosity and permeability to the soils, and for encouraging root and water reserves for the winters in which we have snow.
The big presence of silt and its humidity explains its ability to complete the phenolic cycle fully while keeping the soil cooler.
The ripening happens very slowly here.
Key to bring complexity and resolution to tannins.
Depth of clay plays a role in structuring the solidity of the tannic frame.



BRANELLA

Unique, varied terroirs throughout the vineyard.
Distinct sandy zone, with lower (near neutral) pH.
More sand, less clay.
Soils tend to be deeper here and more airy, softer leaving the ability to roots to penetrate profoundly.
The sandier soil gives the wines more agility, a quicker rhythm, tannins are fine and tight – as well as a big verticality given the calcium carbonate compound.

Tasting notes

I've been tasting the wines from the very first days of fermentation onwards, being passionate and curious on where those two would have gone and which direction they would take. It has been a fascinating journey.

This has also been a collective work: I've tasted constantly following their path and shared those tastings with people close to me, my family, my team and people I trust their palate.

I've collected my personal notes and other's, who have had the chance of tasting those from tank.

Here you find words describing the two cuvées from the ensemble of those various tastings.

Casa Pepe

Rich
Enveloping
Deep
Fleshy
Complex
Armonious
Sophisticated
Mediterranean: rosemary, myrtle
Solid, firm tannin
Velvety texture
Comforting
Introspective
Precious fabrics

Warm
Slow
Welcoming
Motherly
Tannic
Meaty
Integrity
Pulp

Round
Materic
Classic pepe
Nuttiness
Tight weave tannins
Salt glued to tannins
Amphitheater
SDD

Branella

Dynamic
Thin/ raw
Catching acidity
Balsamic
Rose petal - pomegranate
Slim tannin
Ethereal
Uigor
Masculine
Fresh
Higher tone

Backbone
Vertical

Cold
Fast
Nervous
Angular
Bony
Tonicity
Wiry

Floral
Elan
Luminous energy
Talkative
Action / breathing / extension
Liquid, moving tannin
Vibrance
SDD



Sensitive Crystallization

SC was introduced by R. Steiner in one of his early conferences and consists in diluting a sample of an alive matter with copper chloride on a water base and its evaporation will show, through the formation and organization of the residual crystals produced, the quality of the vital forces connected to the formative forces.

Three main areas to be observed:

- The fulcrum area where the crystal rays are departing from
- The central area
- The peripheral area

You normally evaluate the general aspect of the image, the quality, quantity and order of the crystal rays, morphology of the needles. The analysis tells about the structure of wine, organization in between parts, aging potential.



CASA PEPE

The sensitive crystallization has a very unicentered structure, well proportioned.

The vacuoles are asymmetric, deep and close to show a good aromatic profile.

It's shown a tendency in the central area of the rays to move towards the external part with more concentration in some preferential routes, mainly developed in half of its area, while less activity and definition is shown in the other half.

Altogether showing good energy and harmonious vital forces.



BRANELLA

Showing similarities to the CP crystallization, here we find a very good symmetry in the central area, with the heart of rays very concentrated, the departure of forces here is very clear and the core of the wine seems very united.

The central weaving is very fine, compact and well chiselled, the crystals germinate regularly and with good intensity.

Also in the peripheral area the crystals are uniform and they replicate the structure of the central crystallization but with a thicker frame.

Soil Chromatography

Both those images are fruit of a test that focuses on making the soil sample emerge its vital forces, showing information on the soil's fertility and capacity to transform and use organic matter with its microbiological activity.

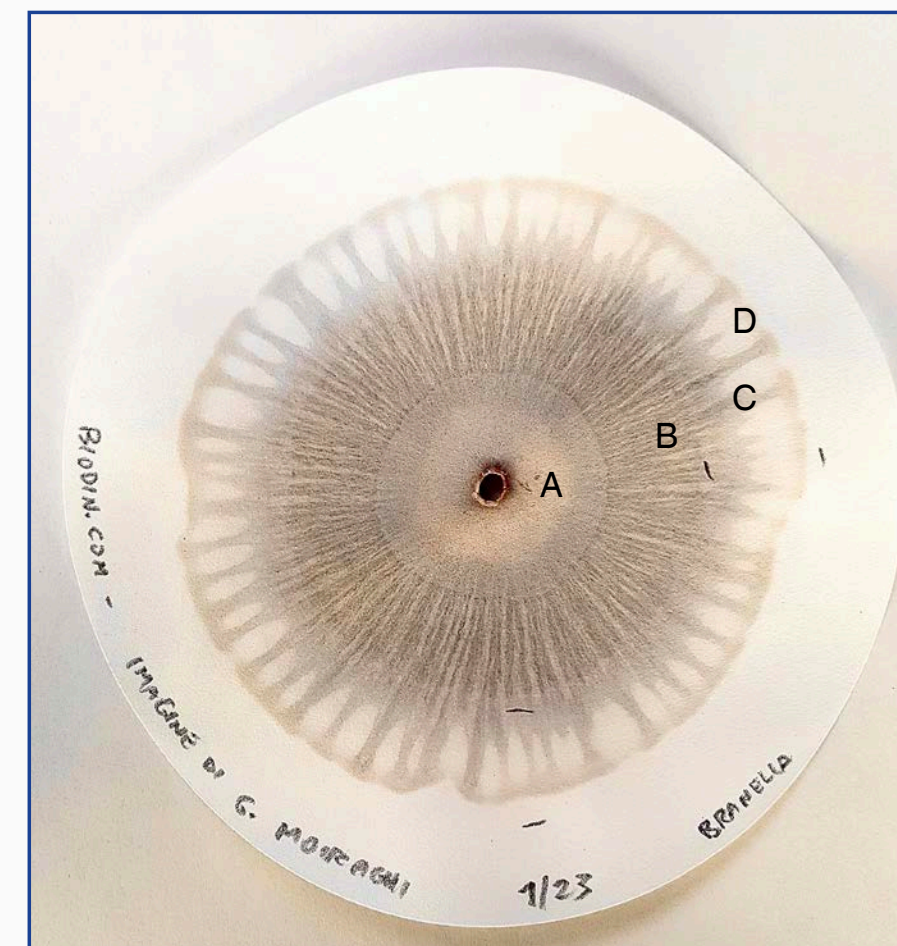
Observing each part of the image and their colours we interpret quality of mineral, inorganic structure of soil (A), its organic compounds (B) and its microbiological activity (C and D).

CASA PEPE

Soil here shows good proportion in between parts (A,B and C) meaning that nitrogen and Organic Matter cycles are happening smoothly thanks to good soil interaction in between parts.

The B area is notably organized and in good proportion with the other parts, showing bigger proportion of organic matter on a clay base soil that functions well and it's preponderant over the other elements.

Vitality of forces here are shown by the radiant's order and quality of lines's organization in a harmonious way.



BRANELLA

Visibly similar organization to the CP sample, with more concentration of the mineral part (A) and more activity and exchange on the last circle (C), showing a more minerally structured soil with lot of microbiological activity.

The color of the central area (A) shows there is no sign of mineralization/degradation in action and that there is good vitality of the matter. Physical soil structure seems here very well organized, shown by the orientation and disposition of the radiants.

Area B shows abundance of organic matter, in good state of humidification. The last peripheral part (C) shows microbiological activity being present and helping organic matter to be transformed and absorbed correctly. The number of radiant and their organization without interruptions and the closing circle shows the ability of the soil to regenerate and build connections thru its microbiological activity in an harmonious way.

