



A close-up shot of a hand pouring a dark liquid, likely wine, from a bottle into a glass. The background is a blurred image of a woman with glasses, looking towards the camera. The entire image has a strong red color cast.

Decanting époque

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Decantation has a long history at Pepe.

It goes back to when Emidio realized that his ideas of non filtration and long bottle aging for his Montepulciano didn't marry the exigence of a clientele in the boom of the 80's modern winemaking appreciation. It didn't even marry his 'aesthete' idea of his wines being served clean and pure.

On the more technical and practical side, aging Montepulciano is not exactly the same as aging other long lived grape varietals: Montepulciano has a density of matter, concentration of anthocyanins and pholyphenols and very high tartaric acidity which times brings them to bound and precipitate in a long and constant snowfall. All those characteristics are also the ones which guarantee decades long aging of our Montepulciano, leaving it the time to evolve, mature, refine without ever loose its freshness, strength, backbone.

As grandfather also taught us, the idea of aging with sediment for him was very important, the deposit nourishes the wine and as lees do, they preserves the wine to a different stage of reduction than a wine that would age without its lees.

Decantation is a short and delicate process that happens right before release, we do at every time when we receive an order and for the only ordered quantity.

Bottles are taken from our aging cellar, with a 6 bottles wooden crate that allows us to move them from horizontal to a slight inclination that let us open them keeping the sediment laying on its side and not turbid it.

The wine is tasted and poured into a new fresh bottle, letting it glide from neck to neck of the bottle without any funnel, then topped off with a second bottle of the same vintage and quickly corked under nitrogen.

Years of tasting side by side decanted/undecanted vintages proved the quality of the method as well, in some cases, its beneficial aspect of reducing the wine's initial reduction. Tests on redox potential and dissolved oxygen have been done over the years.

The reasons why Grandfather started to decant were fundamental in the 70's and 80's when the idea of wine was very different from today's.

We feel the importance of his solid ideas at the base of his winemaking and aging, like the one of leaving the sediment nourish the wine as long as we can, need a prevalence importance.

Also supported by the growing tendency and will of many who are buying our wine for further aging and mostly by our possibility of communicating to you our choices today, we make sure the wine

will still be served in its best and ideal conditions, preserving its intact, pure and complete essence.

As Grandfather had made that decision back then to acquiesce to an idea and need that today disappeared, now we are slightly changing the rules to support its ground ideas and serve the wine's best intentions.

Today, after long time thinking about it, we have decided to delay the aging period after which we start decanting. If before was 10 years, after today we will start decanting after 20 years of aging and the first decanted vintage will be Montepulciano 2001.

Everything younger than 2001 will be sold undecanted, everything older than 2001 will be released decanted.

We believe that with your help and the one of all our clients, sommelier, lovers, we can still make sure the wine gets poured in its best conditions, leaving the integrity and the 'soul' aka sediments of wine together with it for longer time.

From 10 to 20 years

Everything younger than 2001 will be sold undecanted, everything older than 2001 will be released decanted.

This change does not prejudice the ageability of bottles previously decanted as several in house tests and experiences have proved.

Trebbiano never gets decanted and never has.

02



Easier to read

A new way to find the decantation year

So far we always printed the decantation year on the cork, which made it tricky to find the exact year before removing the capsule.

We decided that now on, you will find this information directly on the bottle's collar, so that you will know the decanting year right away.

03



A woman with short, curly brown hair is shown from the chest up, wearing a red polo shirt. She is holding a small, dark object in her hands, looking down at it with a focused expression. The background is a blurred grid of small, dark rectangular objects, possibly in a display case. The entire image is overlaid with a semi-transparent red filter. The word "Serving" is written in a white, serif font across the center of the image.

Serving

Serving

Ageing, serving, tasting

The undecanted wines will need longer time to breath and open up, implicitly after a long time in lack of oxygen while bottle aging and coming from winemaking practices that were historically quite reductive.

Some hours resting vertically will also benefit to the wine's clearness and quality of service.

We invite to open the bottle few hours in advance.

It could be a good idea to leave the bottles further aging horizontally but leave one bottle vertical ready for service.

We ask to let the wine rest for two to three weeks after a journey.