



Cantina Peppucci Rosso di Todi D.O.C. “Petroro 4” 2017



REGION	Todi D.O.C.
GRAPES	50% Sangiovese, 30% Cabernet Sauvignon, 20% Merlot
VITICULTURE	Practicing organic. 13 hectares planted at altitude of 540 meters a.s.l. Vine density: 5,050 plants per hectare. Bilateral cordon vine training. Manual harvest.
VINICULTURE	Fermentation in cement vats and temperature controlled stainless steel tanks. Unoaked.
SOIL	Calcareous clay, sand and stones.
ALCOHOL	13.5%

At the end of the 1980's when **Piero Peppucci** and **Luisa Giontella** were looking for a place in the surroundings of Todi to raise their children and live in touch with nature, they came by Sant'Antimo almost by accident.

The Monastery of Sant'Antimo, built by Benedictine monks around the first half of the thirteenth century, was completely abandoned but the charm was kept intact. It is no coincidence if Renzo Pardi in his book "Religious Architecture Research in Medieval Umbria" calls it one of the most fascinating and interesting settlements of the entirety of medieval Umbrian architecture.

From the beginning, all of their efforts were to bring to light the wonder of this place, at first making their home there, and then in 2000 with the acquisition of the surrounding land, they began their new, great adventure: to produce great wines.

Piero and Luisa proceeded to plant 13 hectares of new vineyards, selecting extraordinary native vines such as Grechetto of Todi, Sagrantino and Sangiovese flanked by superb international varieties like Cabernet Franc, Cabernet Sauvignon and Merlot.

In 2010 a new winery was built that would allow them to increase the already excellent quality of the wines produced; a place where they could work even better but also have the opportunity to welcome wine lovers and to communicate all that makes the wines of Peppucci what they are.

A story of love, patience and dedication that involves the whole family and that is operationally carried out by Piero and Luisa—who is the agronomist of the company, and their son Filippo, who takes care of the commercial side.

If you needed to send a letter to the Peppucci family, you would simply address it to "Peppucci, Petroro 4, Todi Italy". "**Petroro 4**" serves as the postal code. This was the first wine that Piero and Luisa produced back in 2005. It was a precise project from the start—aiming to produce a wine that could be drunk day after day.