



zachys

Torano Nuovo, 11/07/2020

After the legendary sale of some of the most prestigious bottles from the iconic cellar of Enoteca Pinchiorri, **Zachys** auction house looks again to Italy and moves his sight to Abruzzo and the historic cellar of **Emidio Pepe**.

A bet won, a pact with Nature concluded - Emidio would say, who gave for a whole life his energy and time to the elevation of Montepulciano d'Abruzzo and to spread the word on its great aging potential.

It hasn't been easy and Mr. Pepe would confirm, when the notoriety of Montepulciano d'Abruzzo was confined to '*pronta beva*'.

Time proved him right and the attention of the most important International wine authorities confirmed it.

On **Nov 14th 2020** will be auctioned some of the most iconic vintages Emidio Pepe has produced, vintages that haven't been released from the domaine for very long time due to very limited stock left. Big formats of old vintages will be auctioned as well, a very rare thing to happen.

Emidio Pepe has always been an artisanal winemaker, he always wanted to keep his production small but since the beginning he had an ambition: to make one of the world greatest wine.

His ambition rewarded him and honoured Montepulciano d'Abruzzo, that little by little, harvest after harvest, gave confirmations, created certitudes and made inroads into the trust of many wine collectors worldwide.

A dream came true for Emidio, who always thought that artisanal wines, those made accordingly to Mother's Nature rhythms were the ones that managed to get closer to perfection. A perfection that only belongs to the fascinating process of photosynthesis and the tumultuous momentum of spontaneous yeast fermentation, which only belongs to the frankness of wines that are never filtered and to the energy of wines that are left free to express the season's characteristics.

It's a sign of an accomplished revolution, the realisation of Emidio's daydream, the reward to his ambition and the Montepulciano d'Abruzzo on the podium.

The American auction house married the philosophy of decantation - an old practice at Pepe - the one to reopen each bottles and delicately pour into a new one, in order to remove the sediment and check its quality before releasing.

This allows Zachys to give his prestigious clients the best quality control and an even further guarantee on each lot.

The decantation and hand labelling of each old bottle for the consignment required a long preparation lasted more than 15 days at Casa Pepe.

In between the most exciting lots appears a special format of Montepulciano d'Abruzzo 1985 in Rehoboam that hasn't been released since Emidio prepared for a special client in mid 90's.

Three uniques pieces of this special format and of a truly magistral vintage.

1985 is a vintage that stands out in the whole Pepe production, for the quality and balance of its season and for its ability of dealing with time, 1985 is one of those vintages that seems never aging, a bit like Emidio.

To make the experience even more special, the lot of one of those large format 1985 includes a weekend at the domaine with renowned cookbook author Mimi Thorisson, who loves so much Abruzzo and will host a cooking and tasting workshop at Casa Pepe together with the lucky winners of the lot, in order to to give them the chance of seeing where those bottles come from, meet who has made them and understand deeply the philosophy behind.

Worth a special mention the old bottles of Trebbiano d'Abruzzo, for which Emidio has always been very passionate about and their aging potential made them cult to the eyes of many old whites lovers.

Iconic vintages like 2002 and 2004 - gold dust - are being shared from the domaine for this extraordinary occasion.

For the first time as well - a single vineyard release of Montepulciano d'Abruzzo 2015, Selezione Vecchie Vigne.

The three bottlings - which have always been vinified separately and always provided the most refined and virtuous Montepulciano for the long aging - are now proposed for sale.

All the different plots at Pepe are vinified separately and at the moment of the bottling, the older plots go into the aging cellar and not touched for long time, meanwhile the other younger plots are blended in order to make the current release Montepulciano to be sold in the local market. The older plots, vinified and bottled separately are then released consequently in order of drinkability and future aging potential. The members of the family taste regularly in order to decide which bottling would be released earlier than others and in which order they would make their appearance into the market.

It could take years in between the first release of one bottling and the next one.

Normally the plots showing more fruit and delicacy would be released earlier and keep the tighter, denser and more profound ones in the cellar, as history and experience teaches them that those are the ones that would go the farer.

This time, for the first time ever, we thought how cool it could be to release the different bottlings at the same time and let people experience the differences in between them and understand the thought process of releasing that sit in whitin family tradition - and after the tasting people could decide which to enjoy sooner and which to forget in the cellar.

The three plots: Casa Pepe (planted in 1974), Branella (1971) and Daniela (2004) show very different characteristics. Multilayered profoundness for the fist one, elegance and refinement for the second, density and tightness for the third one.

Probably the most prestigious bottle of the whole auction is the opening lot of the Pepe consignment - a double Magnum of Montepulciano d'Abruzzo 1975.

Info & links

The first session will start live bidding on 11/14/2020 at 10:00 AM GMT.

The Pepe lots will be auctioned around 4.00 PM GMT (lots 879 - 943)

It is possible to follow the auction online from the following website

<https://auction.zachys.com/>

<https://auction.zachys.com/catalog.aspx?auctionid=92>

The official catalog can be downloaded from the website www.emidiopepe.com in the news section or from the link in the Instagram bio @emidiopepe











Credit Monopole





Credit Michael Sager

