

Image courtesy Antoine Wagner

#### Emidio Pepe x Antoine Wagner

Emidio Pepe has invited the artist Antoine Wagner on a re-occurring conversation drawing parallels between Art and Wine since 2017. The encounter of the different languages and perspectives on the subject of nature shed light on the themes of land preservation, reincarnation and the sublime.

This fall, Antoine Wagner will be heading down to the vines, soil, neighboring terroir and flora at Emidio Pepe to build a new body of work, which will be presented by Emidio Pepe and Zachys at a soon-to-be-announced event.

Instagram: @antoinewagnerstudio

Website: www.antoinewagner.com

# THE MASTER OF MONTEPULCIANO: A DOMAINE DIRECT OFFERING FROM THE PRIVATE CELLARS OF THE EMIDIO PEPE FAMILY — PART II —

(LOTS 879-943)

Four years ago, on a cold winter day in New York City, Zachys presented the first ever offering of library vintages directly from the cellars of the legendary Abruzzese winegrower and winemaker, Emidio Pepe. It was one of the greatest auction days we can remember in recent history – and the response from wine lovers around the world was clear: the singularity, depth, and enchantment of these wines are no longer a well-kept secret.

Since 1964, the Pepe family has been growing and producing Montepulciano with a sense of place, a sense of conviction, and a sense of passion. From the beginning, their philosophy was always the same: in the process of listening to and respecting Mother Nature (using only indigenous varieties and biodynamic farming methods), to create artisanal wines that are the best possible expression of the Abruzzese terroir. Today, “Nonno’s” vision is carried on by the stunning and strong women of his family: Daniela, Sofia, Chiara, and Elisa.

Uniquely situated 10 kilometers from the Adriatic Sea on one side, and Gran Sasso mountain range on the other, in an archetypal Italian village called Torano Nuovo, the vineyards and winery are perfectly poised to enjoy many of Mother Nature’s greatest gifts. The mitigating effects of the mountains, combined with the salinity in the air from the sea, enable a slow and meticulous ripening for what are often seen as difficult grapes to tame – Montepulciano d’Abruzzo and Trebbiano d’Abruzzo. The end result is two wines unlike any other – powerful, energetic, elegant, and ultimately, an unadulterated expression of the land and the place.

Today, we are privileged to present this monumental “second” offering from the Pepe family and a very rare release from their own private cellars. The offering includes a carefully curated selection of some of the greatest wines and vintages from the family’s library, including iconic bottlings and large formats they have not been able to release in a very long time. In addition to a feature of 3L formats hand signed by Emidio Pepe himself, the offering includes an incredibly rare release of Montepulciano d’Abruzzo 1985 in 4.5L format with a very special story behind it (keep reading for the full story!), as well as the first ever Cerasuolo release outside of Italy (their expression of a rosé, and one of the greatest rosé wines produced in the world according to Head of Europe, Christy Erickson). This is also the first occasion on which the family is releasing a limited number of single vineyard bottlings of Montepulciano d’Abruzzo 2015: Vigneto Casa Pepe, Vigneto Daniela and Vigneto Branella. The unique characteristics of each of these singular vineyards bestows the full expression of their story and their terroir – fundamentally, every wine lovers’ dream.

And finally, the generosity of the Pepe family is also brought to life in a very special “experiential” lot. Get ready for an intimate and exclusive weekend in Abruzzo with the Pepe family, together with celebrated cookbook author Mimi Thorisson and photographer Oddur Thorisson.

It is an immense honor for us to have the occasion to offer these rare and limited releases from the Pepe family’s private cellar, which includes some of their most treasured and storied bottles. We wish you the greatest pleasure and best of luck in bidding.

**A note on provenance:** All bottles were removed directly from Emidio Pepe’s cellar prior to sale and transported to the Zachys’ Rotterdam warehouse. As part of their philosophy, all bottles were hand decanted and topped up with the same exact vintage prior to release from their cellars, with the exception of younger vintages, from 2010 onwards (all the large formats were decanted).



*From the Private Cellars of*  
**THE EMIDIO PEPE FAMILY, PART II**

<u>ITALY</u>			
† Montepulciano d'Abruzzo Emidio Pepe 1975			
Abruzzo			
individual original carton			
signed by Emidio Pepe			
879	1 double magnum (3L)	GBE1500-2400	
† Montepulciano d'Abruzzo Emidio Pepe 1977			
Abruzzo			
	• 1977 (3)		
3-pack original wood case			
	• 1977 magnum (1)		
individual original wood case			
880	above 3 bottles & 1 magnum (1.5L)	GBE1600-2600	
† Montepulciano d'Abruzzo Emidio Pepe 1979			
Abruzzo			
	• 1979 (3)		
3-pack original wood case			
	• 1979 magnum (1)		
individual original wood case			
881	above 3 bottles & 1 magnum (1.5L)	GBE1600-2600	
	† Montepulciano d'Abruzzo Emidio Pepe 1982		
	Abruzzo		
	• 1982 (6)		
6-pack original wood case			
	• 1982 magnum (1)		
individual original wood case			
882	above 6 bottles & 1 magnum (1.5L)	GBE1200-1900	
	† Montepulciano d'Abruzzo Emidio Pepe 1983		
	Abruzzo		
	6-pack original wood case		
883	6 bottles	GBE900-1400	
	† Montepulciano d'Abruzzo Emidio Pepe 1984		
	Abruzzo		
	6-pack original wood case		
884	6 bottles	GBE700-1100	



Lot 881



“It was probably in the mid '90s when Nonno did a special release of 1985 Montepulciano d’Abruzzo in a 4.5L bottle. Only few of them circulated around the world. It made sense to me, one of the most marvelous vintages, a wine in equilibrium, with a sense of place and a sense of complexity, a truly remarkable vintage, in a format that was generous and unique. It is a vintage that has a special place in our hearts, its ethereal side and solid texture reminds me of grandfather, who has always known how to combine esthetics with hard work. We decided to replicate this special format after so many years, hoping it could deliver some more grace again.”

– Chiara Pepe, October 2020

Lot 886

† Montepulciano d'Abruzzo Emidio Pepe 1985

Abruzzo

Lot 885: two 6-pack original wood cases

Lot 886: individual original wood case

Lots 887 & 888: individual original wood case signed by Emidio Pepe

Parcel: lots 887 & 888

885	12 bottles	GB£1800-2800
886*	1 jeroboam (4.5L)	GB£5000-10000
887	1 jeroboam (4.5L)	GB£1100-1700
888	1 jeroboam (4.5L)	

\*Please refer to the full description on the following page of the exclusive experience accompanying Lot 886



# An EXCLUSIVE WEEKEND IN ABRUZZO with EMIDIO PEPE & MIMI THORISSON

### Lot 886

Lot 886 includes an exclusive opportunity for 8 guests to experience Abruzzo in all of its pure beauty and authenticity, with two of today's greatest wine and culinary artisans: Emidio Pepe and Mimi Thorisson.

Guests will arrive in Abruzzo for a 2-night private experience, exceptionally created and hosted by the Pepe and Thorisson families. Throughout the trip, guests will be guided through the discovery of Emidio Pepe's vineyards, production philosophy and aging cellar, leading them through a journey of the history of the region, including a sensory experience through vertical library tastings of Montepulciano d'Abruzzo and Trebbiano d'Abruzzo, exploring the flavors and sensations – and the way in which their winemaking methods, time, and know how create wines of such great longevity, elegance and balance.

Intermingled within this incredible journey, guests will enjoy an authentic Abruzzese cooking workshop designed by renowned food writer and cook, Mimi Thorisson. Guests will have the opportunity to learn alongside Mimi, cooking some of her special local recipes from the region, and enjoying time in the kitchen and around the dinner table with friends and of course, wine.

Guests will experience a VIP stay at Agriturismo Emidio Pepe, including all meals, cooking courses, and wine tastings from the time of arrival to departure.

Dates must be mutually agreed at least 3 months in advance with Emidio Pepe and Mimi Thorisson. Emidio Pepe is closed on holidays. Flights and transportation are not included. Zachys will not add a buyer's premium to this lot.

Estimate £5,000 - £10,000

#### About Mimi & Oddur Thorisson

Mimi Thorisson is a French cook and writer living with her family between Médoc, France, and Turin, Italy. She is the author of *A Kitchen in France*, *French Country Cooking* and the recently published *Old World Italian* cookbook. She also runs the award-winning food blog *Manger*, which documents her cooking adventures in Médoc and around Italy, as well as hosting 'art de vivre' workshops focusing on food and wine and celebrating local traditions.

Along with her photographer husband Oddur Thorisson, who is a regular contributor to *Condé Nast Traveller*, *Vogue*, *Elle Magazine*, *Wall Street Journal* to name a few, they have travelled around the globe documenting the food and wine world for more than a decade.



Credit Michael Sager

† Montepulciano d'Abruzzo Assortment Case  
Emidio Pepe

Abruzzo

custom original wood assortment case  
two bottles each of 1983, 1984, 1985

Parcel: lots 889 & 890

889	6 bottles	GBE800-1300
890	6 bottles	

† Montepulciano d'Abruzzo Emidio Pepe 1990  
Abruzzo

Lot 891: two 6-pack original wood cases

Lot 892: individual original carton signed by Emidio Pepe

891	12 bottles	GBE1600-2400
892	1 double magnum (3L)	GBE550-850



Lot 889

† Montepulciano d'Abruzzo Emidio Pepe 1993  
Abruzzo

Lot 893: two 6-pack original wood cases

Lot 894: two individual original wood cases

Lot 895: individual original carton signed by Emidio Pepe

893	12 bottles	GBE900-1400
894	2 magnums (1.5L)	GBE300-460
895	1 double magnum (3L)	GBE300-460



Lot 879, 892 & 895

† Montepulciano d'Abruzzo Emidio Pepe 1995

Abruzzo

- 1995 (6)

6-pack original wood case

- 1995 magnums (2)

two individual original wood cases

896 above 6 bottles &

2 magnums (1.5L)

GBE1100-1500

† Montepulciano d'Abruzzo Emidio Pepe 1997

Abruzzo

Lot 897: 6-pack original wood case

Lot 898: individual original wood case signed by Emidio

Pepe

897 6 bottles

GBE550-800

898 1 double magnum (3L)

GBE440-700



Lot 896

† Montepulciano d'Abruzzo Emidio Pepe 1998

Abruzzo

- 1998 (12)

two 6-pack original wood cases

- 1998 magnum (1)

individual original wood case

899 above 12 bottles &

1 magnum (1.5L)

GBE1300-1900





Lot 907

*From the Private Cellars of*  
**THE EMIDIO PEPE FAMILY, PART II**

† **Montepulciano d'Abruzzo Assortment Case**  
**Emidio Pepe**

*Abruzzo*  
*custom original wood assortment case*  
*two bottles each of 1990, 1993, 1998*

900	6 bottles	GB£600-900
901	6 bottles	GB£600-900

† **Montepulciano d'Abruzzo Emidio Pepe 2000**

*Abruzzo*  
*Lot 902: original carton*  
*Lot 903: three individual original wood cases*  
*Lot 904: individual original wood case signed by Emidio*  
*Pepe*

902	12 bottles	GB£750-1100
903	3 magnums (1.5L)	GB£400-600
904	1 double magnum (3L)	GB£240-400

† **Montepulciano d'Abruzzo Emidio Pepe 2001**

*Abruzzo*  
*Lot 905: original carton*  
*Lot 906: three individual original wood cases*  
*Lot 907: individual original carton signed by Emidio Pepe*

905	12 bottles	GB£900-1400
906	3 magnums (1.5L)	GB£440-700
907	1 double magnum (3L)	GB£300-460

“The source of the exceptional Pepe wines is, of course, the vineyards, of which more than two-thirds are trained on pergola, or tendone, as it is called in Abruzzo. Some of them are now more than 40 years old, a precious source of old plant material used for massal selection, and have always been cultivated without irrigation, except for the oldest ones.”

- Jancis Robinson, 2020

*From the Private Cellars of*  
**THE EMIDIO PEPE FAMILY, PART II**

† Montepulciano d'Abruzzo Emidio Pepe 2002

Abruzzo

Lot 908: original carton

Lot 909: three individual original wood cases

Lot 910: individual original wood case signed by Emidio Pepe

908	12 bottles	GB£700-900
909	3 magnums (1.5L)	GB£340-460
910	1 double magnum (3L)	GB£200-400

† Montepulciano d'Abruzzo Emidio Pepe 2005

Abruzzo

Lot 911: original carton

Lot 912: 6-pack original carton

Lot 913: individual original wood case signed by Emidio Pepe

911	12 bottles	GB£600-900
912	6 magnums (1.5L)	GB£600-900
913	1 double magnum (3L)	GB£240-400

† Montepulciano d'Abruzzo Emidio Pepe 2007

Abruzzo

Lot 914: original carton

Lots 915 & 916: 6-pack original carton

914	12 bottles	GB£700-1100
915	6 bottles	GB£340-600
916	6 magnums (1.5L)	GB£700-1100

† Montepulciano d'Abruzzo Assortment Case  
 Emidio Pepe

Abruzzo

custom original wood assortment case

Lots 917 & 918: two bottles each of 2003, 2005, 2007

Lot 919: two magnums each of 2003, 2005, 2007

917	6 bottles	GB£320-550
918	6 bottles	GB£320-550
919	6 magnums (1.5L)	GB£650-1100



Lots 900 & 917



Credit Monopole



Credit Michael Sager





Lot 933

*From the Private Cellars of*  
**THE EMIDIO PEPE FAMILY, PART II**

<p>† <b>Montepulciano d'Abruzzo Emidio Pepe 2008</b>            Abruzzo  <i>original carton</i></p>		<p><u>VIGNETO BRANELLA, CASA PEPE, AND DANIELA</u></p>			
920	12 bottles	GB£500-800	<p>† <b>Montepulciano d'Abruzzo Vigneto Branella Emidio Pepe 2015</b>            Abruzzo  <i>original carton</i></p>		
<p>† <b>Montepulciano d'Abruzzo Emidio Pepe 2010</b>            Abruzzo  <i>Lots 921-923: original carton</i>  <i>Lots 924-925: 6-pack original carton</i>  <i>Lot 926: individual original wood case signed by Emidio Pepe</i>  <i>Parcel: lots 921-923</i>  <i>Parcel: lots 924 &amp; 925</i></p>			928	12 bottles	GB£650-1200
921	12 bottles	GB£700-1100	<p>† <b>Montepulciano d'Abruzzo Vigneto Casa Pepe Emidio Pepe 2015</b>            Abruzzo  <i>original carton</i></p>		
922	12 bottles		929	12 bottles	GB£650-1200
923	12 bottles		<p>† <b>Montepulciano d'Abruzzo Vigneto Daniela Emidio Pepe 2015</b>            Abruzzo  <i>original carton</i></p>		
924	6 magnums (1.5L)	GB£700-1100	930	12 bottles	GB£650-1200
925	6 magnums (1.5L)		<p>† <b>Montepulciano d'Abruzzo Assortment Case Emidio Pepe 2015</b>            Abruzzo  <i>custom original wood assortment case</i>  <i>two bottles each of Vigneto Branella, Vigneto Casa Pepe, Vigneto Daniela</i></p>		
926	1 double magnum (3L)	GB£200-400	931	6 bottles	GB£340-600
<p>† <b>Montepulciano d'Abruzzo Emidio Pepe 2013</b>            Abruzzo  <i>original carton</i></p>			932	6 bottles	GB£340-600
927	12 bottles	GB£600-900	<p>† <b>Montepulciano d'Abruzzo Emidio Pepe 2015</b>            Abruzzo  <i>individual original wood case</i></p>		
			<ul style="list-style-type: none"> <li>• <b>Vigneto Branella</b> magnum (1)</li> <li>• <b>Vigneto Casa Pepe</b> magnum (1)</li> <li>• <b>Vigneto Daniela</b> magnum (1)</li> </ul>		
			933	above 3 magnums (1.5L)	GB£340-600
			934	above 3 magnums (1.5L)	GB£340-600

“**Casa Pepe** is located in the original plot Emidio Pepe started to vinify. A pergola replanted by Emidio himself in 1971 using the cuttings of the pre-vius vineyard there. It's the ‘mother’ of the rest of the vineyards we planted afterwards: from here we take the prunings to graft the new plots and preserve the clone of Montepulciano dating back to 1890 in the hands of the Pepe family. **Vigneto Branella** is the other oldest vineyard at Pepe, planted in 1971 together and with the same vegetal material of Casa Pepe. Branella has preserved the most architecturally beautiful plants, with vegetal coverage that spreads creating enough shade to guard the fine tannins. **Vigneto Daniela** was planted in 2004, and is a beautiful south facing vineyard planted in guyot simple - one of the very few here at Pepe in between many pergolas. Its youth conveys to the wine a joyful crunchiness, a density typical of young Montepulciano.”

- Chiara Pepe, October 2020

† Trebbiano d'Abruzzo Emidio Pepe 2002  
 Abruzzo  
 two 6-pack original cartons  
 935 12 bottles GBE2000-3600

† Trebbiano d'Abruzzo Emidio Pepe 2004  
 Abruzzo  
 two 6-pack original cartons  
 936 12 bottles GBE900-1800

† Trebbiano d'Abruzzo Emidio Pepe 2007  
 Abruzzo  
 two 6-pack original cartons  
 937 12 bottles GBE400-700

† Trebbiano d'Abruzzo Emidio Pepe 2010  
 Abruzzo  
 6-pack original carton  
 938 6 bottles GBE200-360



Lot 935



† Trebbiano d'Abruzzo Emidio Pepe 2013  
 Abruzzo  
 original carton  
 939 12 bottles GBE340-550

† Trebbiano d'Abruzzo Emidio Pepe 2014  
 Abruzzo  
 original carton  
 940 12 bottles GBE340-550

† Trebbiano d'Abruzzo Emidio Pepe 2016  
 Abruzzo  
 original carton  
 941 12 bottles GBE340-550



Lot 940

*From the Private Cellars of*  
**THE EMIDIO PEPE FAMILY, PART II**

“NONNO HAS ALWAYS BEEN MAKING CERASUOLO, SINCE THE EARLY 80'S”

“It is an old winemaking tradition, here in Abruzzo, to make this light delicious rosé, which is more like a little Montepulciano, starting from its color but also considering its dynamic and character in the glass.

We make Cerasuolo vinifying Montepulciano d'Abruzzo grapes like we do white wine, so we crush the berries by feet and only the juice goes to ferment without spending time on its skin.

Despite the absence of maceration, the short time of stimulation of the skins while crushing it's enough to give it a bright ruby red that I particularly love.

Cerasuolo from Pepe, being the family's Sunday lunch wine and the wine we drink when we don't want to be too serious has never been exported, has always supplied the local market – mainly Abruzzo - and has never crossed the Italian borders.

Nonno dedicated his whole life to prove the long aging potential that Montepulciano d'Abruzzo can express and how well it can perform after decades of evolution. So selling something that gives its best in the first years of its life was contradictory to the philosophy he was trying to pass.

Now things have changed and the consciousness of the market has surely well realized how solidly Montepulciano can evolve but, as younger generation, we still respect that decision that grandfather has made on Cerasuolo and we are acquiescing for the years to come... after this little exception for this special occasion that is the Domaine direct consignment for Zachys. We thought this could give an even broader spectrum on the wines of the azienda.”

*Chiara Pepe on the rare Cerasuolo, a wine not exported outside the region.*

**ITALY**

† **Cerasuolo di Montepulciano d'Abruzzo**  
**Emidio Pepe 2019**

*Montepulciano*

**Lot 942:** two 6-pack original cartons

**Lot 943:** two individual original wood cases

942	12 bottles	GB£480-750
943	2 magnums (1.5L)	GB£160-240