



PIETRO BECONCINI

Pietro Beconcini

ORGANIC SANGIOVESE & TEMPRANILLO WINES



VIGNAIOLI
SAN MINIATO

I X E Tuscany Natural Tempranillo

<u>VINTAGE:</u>	2014
<u>ALCOHOL:</u>	13,5 % by vol.
<u>BOTTLES PRODUCED:</u>	23.000
<u>BLEND :</u>	Tempranillo 100%
<u>GROWING AREA:</u>	San Miniato, Tuscany
<u>SURFACE AREA:</u>	3,5 hectares
<u>AGE OF VINES:</u>	(50%) 19 years, (50%) 11 years
<u>TRAINING SYSTEM:</u>	Spurred Cordon
<u>HARVEST PERIOD:</u>	First ten days in September.
<u>SOILS PROFILE:</u>	Base of sandstone, with considerable intrusion of marine fossil formations, well integrated with abundant clay
<u>ALTITUDE:</u>	100-150 mt. a.s.l.
<u>VINEYARD DENSITY:</u>	7000 vines per hectare.
<u>YELD PER VINE :</u>	1,5 kg grapes.
<u>VINIFICATION:</u>	In temperature- controlled glass-lined cement vats, with three weeks' maceration on the skins.
<u>MATURATION :</u>	14 months in French Barriques and tonneaux
<u>AGEING:</u>	6 months in glass
<u>RECOMMENDATIONS:</u>	Store the bottle on its side at 20° or less. Avoid full light. Uncork at least an hour before serving
<u>SERVING SUGGESTIONS:</u>	sweet and sour braised or overdone meat, game, preparations with chocolate.



SENSORY PROFILE: **Color:** Red with violet and blue highlights typical of this vine, transparent but very deep and brilliant like reflections of cold light
Nose: Floral and fruit fragrances taking turns in the wine's aroma are the first characteristic of this vine, but its principal power is in the intense minerality and savory attributes that are also present in the nose.
Palate: Very smooth like good Tempranillo, but arising from the soils of San Miniato it becomes more complex with a higher acidity, making this wine very fluid and drinkable as it cleanses the palate.

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