



PIETRO BECONCINI
Pietro Beconcini
ORGANIC SANGIOVESE & TEMPRANILLO WINES



MAURLEO

Tuscany Red Wine

- VINTAGE:** 2014
- ALCOHOL:** 13.5 % vol.
- BOTTLES PRODUCED:** 27,000
- BLEND:** 50% Sangiovese 50% Black Malvasia
- GROWING AREA:** San Miniato (Pisa), Italy.
- SURFACE AREA:** 6,5 hectares
- AGE OF VINES:** (30%) 35 years, (70%) 15 years
- TRAINING SYSTEM:** Spurred cordon
- HARVEST PERIOD:** First and second third of September.
- SOILS PROFILE:** Base of sandstone, with considerable intrusion of marine fossil formations, well integrated with abundant clay.
- ALTITUDE:** 100-150 m. SLM
- VINEYARD DENSITY:** 7,000 vines per hectare.
- YIELD PER VINE:** 1.3 Kg grapes
- VINIFICATION:** In temperature-controlled glass-lined cement vats, with two weeks' maceration on the skins.
- MATURATION:** Black Malvasia in French barriques.
And Sangiovese in big barrels Slavonian Oak for 12 Months
- AGEING:** 6 months in glass
- RECOMMENDATIONS:** Store the bottle on its side at 20° or less. Avoid full light. Uncork at least an hour before serving.
- SERVING SUGGESTIONS:** Grilled meats, wild fowl, medium-aged cheeses.
- SENSORY PROFILE:**
- Colour:** purple-edged deep ruby
- Nose:** Rich, showing berry fruit and subtle vanilla
- Palate:** lovely velvety texture, supported by expressive tannins, and exhibiting all the smoothness typical of the Malvasia grape.



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