



PIETRO BECONCINI

Pietro Beconcini

ORGANIC SANGIOVESE & TEMPRANILLO WINES



VIGNAIOLI
SAN MINIATO

RECISO

Sangiovese Alta Toscana

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|--------------------------|---|
| VINTAGE: | 2012 |
| ALCOHOL: | 14,5% vol. |
| BOTTLES PRODUCED: | 11.000 |
| BLEND: | Two sangiovese clones, one of which estate-grown. |
| GROWING AREA: | San Miniato (Pisa), Italy. |
| SURFACE AREA: | 2,5 hectares |
| AGE OF VINES: | 25 years |
| TRAINING SYSTEM: | Spurred Cordon |
| HARVEST PERIOD: | 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.

VINEYARD DENSITY: 7,000 vines per hectare.

YIELD PER VINE: 0.8 kg grapes

VINIFICATION: In temperature-controlled glass-lined cement vats, with three weeks' maceration on the skins.

MATURATION: 24 months in big barrels Slovenian oak.

AGEING: 1 year 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: Stews and marinades, wild fowl, aged cheeses.

SENSORY PROFILE:

Colour: very deep garnet

Nose: complex, lively aromas of wild berry fruit, particularly blackberry, enriched with nuances of tanned leather, barley, and roasted coffee

Palate: dry and lean, with pronounced but silky tannins; the finish develops a classically bitterish note suggesting dark chocolate, a characteristic encouraged by our clayey soil.



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