



PIETRO BECONCINI  
*Pietro Beconcini*

ORGANIC SANGIOVESE & TEMPRANILLO WINES

**PRS Anno Zero I.G.T.**  
Tuscany, Italy



**12.5%** **750mL**  
ALC/VOL BOTTLE SIZE

**Appellation**

Toscana I.G.T.

**Vinification**

Harvested mid-September. Vinification in cement with indigenous yeast and maceration on the skins for 12 hours.

**Maturation**

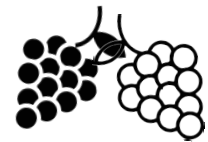
In cement for 4 months with frequent bâtonnage.

**Tasting notes**

Color: Pale Gold color with green reflections.

Nose: Very Aromatic with notes of citrus and exotic fruit.

Palate: Great sapidity, typical of the terroir, and unusually buttery.



100% Malvasia Lunga



Maceration 12 hours  
Maturation - 4 months



Not Aged in Oak



Fining  
4 months

**Serving recommendations**

Conserve the bottle in the refrigerator. No drastic temperature changes.

**Food pairings**

Perfect as an aperitif and to pair with light dishes such as fish and vegetable-based Mediterranean cuisine.