



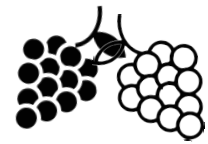
PIETRO BECONCINI
Pietro Beconcini

ORGANIC SANGIOVESE & TEMPRANILLO WINES

AARIA OCCHIO DI PERNICE
Tuscany, Italy



15.5% **375mL**
ALC/VOL BOTTLE SIZE



100% Sangiovese

Appellation

San Miniato, Toscana D.O.C.

Vinification

Harvested the first ten days in September.
Dried for 5 months.

Fermentation & Aging Process

Fermented in completely sealed oak and chestnut barrels and aged for 7 years.



Aged in
Oak and Chestnut
7 years

Tasting notes

Color: Very intense amber color with light ruby nuances.

Nose: First sweet impact of dried apricot, then honey and macerated berries.

Palate: Succulent in sweetness and density, well-balanced between lively acidity and dried fruit.



12 months

Serving recommendations

Store the bottle on its side at 20° or less. Avoid full light. Serve at 12-14°.

Food pairings

Smoking cigars, meditation moments, blue cheese, chocolate cakes, liver patè.