



PIETRO BECONCINI
Pietro Beconcini

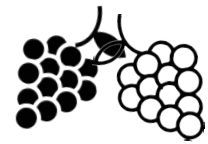
ORGANIC SANGIOVESE & TEMPRANILLO WINES

CARATELLO VIN SANTO
Tuscany, Italy



15%
ALC/VOL

500mL
BOTTLE SIZE



White and Black Malvasia,
Trebiano, San Colombano

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 5 years.



Aged in
Oak & Chestnut
5 years

Tasting notes

Color: Golden yellow tending to amber and
light ruby.

Nose: Floral, with fragrances of hedgerow,
with honey and dried fruit.

Palate: Succulent, dense and velvet smooth,
but finishes dry, smooth, and elegant.



Serving recommendations

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

Food pairings

Traditional almond-paste and dried fruitcakes, cantuccini/biscotti, biscuits, creamed and herbed cheeses.