



PIETRO BECONCINI

Pietro Beconcini

ORGANIC SANGIOVESE & TEMPRANILLO WINES

ANTICHE VIE CHIANTI D.O.C.G.
Tuscany, Italy



13%
ALC/VOL

750mL
BOTTLE SIZE

Appellation

San Miniato, Tuscany D.O.C.G.

Vinification

Harvested the first and second third of September. Placed in temperature-controlled glass-lined cement vats, with 11 days' maceration on the skins.

Aging process

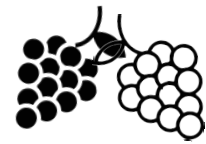
6 months maturation in glass-lined vats followed by 4 months aging in glass.

Tasting notes

Color: Lively ruby.

Nose: Rich and heady, redolent of violets and ripe dark cherry.

Palate: Rounded, with firm body, tangy acidity, and lingering finish.



Sangiovese (70%)
Colorino, Canaiolo,
Malvasia Nera (30%)



6 months maturation
in glass-lined vats



Not Aged
in Oak



4 Months

Serving recommendations

Store the bottle on its side at 20° or less. Avoid full light. Uncork at least an hour before serving.

Food pairings

First courses, even quite formal in style, white meats, young cheeses, smooth charcuterie, fish cooked in red wine.