



# PIETRO BECONCINI

*Pietro Beconcini*

ORGANIC SANGIOVESE & TEMPRANILLO WINES

## RISERVA CHIANTI D.O.C.G. Tuscany, Italy



**14%** **750mL**  
ALC/VOL BOTTLE SIZE

### Appellation

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

### Vinification

Harvested the second third of September and first of October. Placed in temperature-controlled glass-lined cement vats, with 211 days maceration on the skins.

### Aging process

18 months in Slavonian oak followed by 8 months 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 (85%)  
Canaiolo (15%)



Maceration in  
glass-lined vats  
21 days



Slavonian Oak  
18 months



8 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, white meats, young cheeses, smooth charcuterie, fish cooked in red wine.