

PIETRO BECONCINI Pietro Peconcini

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.

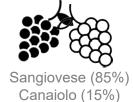
Tasting notes

Color: Lively ruby.

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

Palate: Rounded, with firm body, tangy

acidity and lingering finish.





Maceration in glass-lined vats 21 days



Slavonian Oak 18 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.