



PIETRO BECONCINI
Pietro Beconcini

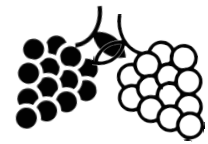
ORGANIC SANGIOVESE & TEMPRANILLO WINES

IXE TEMPRANILLO
Tuscany, Italy



13.5%
ALC/VOL

750mL
BOTTLE SIZE



100% Tempranillo

Appellation

San Miniato, Toscana

Vinification

Harvested the first ten days in September. Placed in temperature-controlled glass-lined cement vats, indigenous yeasts, with 16 days' maceration on the skins.



Maceration in
glass-lined vats
16 days

Aging process

10 months in French barrels and casks followed by 6 months in glass.



Aged in
French Oak
10 months

Tasting notes

Color: Red with violet and blue highlights, transparent but very deep and brilliant reflections of light.

Nose: Floral and fruit fragrances with intense minerality and savory attributes.

Palate: Smooth Tempranillo with a higher acidity, making this wine very fluid and drinkable.



6 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

Typical Tuscan food, dishes mixed with Asian and exotic influences, and significant use of fruits and vegetables.