



PIETRO BECONCINI  
*Pietro Beconcini*

ORGANIC SANGIOVESE & TEMPRANILLO WINES

**MAURLEO**  
Tuscany, Italy



**13.5%** **750mL**  
ALC/VOL BOTTLE SIZE

**Appellation**

San Miniato, Toscana

**Vinification**

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

**Aging process**

Black Malvasia 12 months in French used barriques. And Sangiovese in big barrels Slavonian Oak for 12 Months. Followed by 6 months in glass.

**Tasting notes**

Color: Purple-edged deep ruby with blue shades.

Nose: Rich, showing red berry fruits, toasted and subtle vanilla.

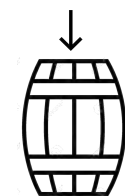
Palate: Lovely velvety texture, supported by expressive tannins, and exhibiting all the smoothness typical of the black Malvasia grape.



50% Sangiovese  
50% Black Malvasia



Maceration in  
glass-lined vats  
2 weeks



Aged in Oak  
12 months



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**

Grilled meats, wild fowl, medium-aged cheeses, eggplant parmesan, vegetarian lasagna, lentil soup.