



PIETRO BECONCINI

Pietro Beconcini

ORGANIC SANGIOVESE & TEMPRANILLO WINES

RECISO Tuscany, Italy



14.5%
ALC/VOL

750mL
BOTTLE SIZE

Appellation

San Miniato, Toscana

Vinification

Two estate-grown Sangiovese clones. In temperature-controlled glass-lined cement vats, only indigenous yeasts with four weeks' maceration on the skins.

Aging process

24 months in big barrels Slavonian oak followed by 12 months in glass.

Tasting notes

Color: Very deep garnet.

Nose: Complex, lively aromas of wild berry fruit, particularly blackberry, enriched with nuances of tanned leather, barley and roasted coffee.

Palate: Dry and lean, with very pronounced tannins; the finish develops a classically bitterish note suggesting dark chocolate, a characteristic encouraged by the vineyards clayey soil.



Sangiovese)
(30%) 45 years old
(70%) 25 years old



Maceration in
glass-lined vats
4 weeks



Aged in Oak
24 months



12 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

Stews and marinades, wild fowl, aged cheeses.