



PIETRO BECONCINI

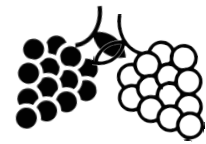
Pietro Beconcini

ORGANIC SANGIOVESE & TEMPRANILLO WINES

VEA Anno Zero I.G.T. Tuscany, Italy



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



100% Trebbiano

Appellation

Toscana I.G.T.

Vinification

Harvested the first ten days of October; placed in cement vats with indigenous yeast and maceration on the lees for 23 days. Vinification in cement vats for 4 months.

Maturation

In barriques for 3 months with frequent bâtonnage.

Tasting notes

Color: Bright golden yellow.

Nose: Delicate but very elegant with aromas of wisteria, chamomile and aromatic herbs, which combine with the essence of propolis, plum, citrus fruits, dehydrated apple and sautéed apricot with a hint of spice.

Palate: Round, full bodied with marked acidity and very persistent.



Maceration in glass-lined vats 23 days + 4 months



3 months



Fining 4 months

Serving recommendations

Store the bottle on its side at 20° or less. Avoid storing in direct light.

Food pairings

First courses, poultry, cheese, dishes with truffles and flavorful fish dishes.