



PIETRO BECONCINI

Pietro Beconcini

ORGANIC SANGIOVESE & TEMPRANILLO WINES

VIGNA LE NICCHIE

Tuscany, Italy



15.5% **750mL**
ALC/VOL BOTTLE SIZE

Appellation

San Miniato, Toscana

Vinification

Harvested the first ten days in September. Placed in temperature-controlled glass-lined cement vats, indigenous yeasts, with 6 weeks' maceration on the skins.

Aging process

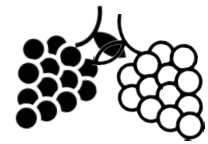
24 months in French barrels and casks followed by 24 months in glass.

Tasting notes

Color: Purple with violet highlights, bright but deep and not completely brilliant because of the density obtained with the drying of grapes.

Nose: Floral and fruit in perfect fusion around the fifth year of age with tertiary perfumes derived from aging: liquorice, coffee, cocoa, leather, and cream notes.

Palate: creamy, supple, silky and elegant tannins. Sweet tannins only at the sixth or seventh year. Long, but not intrusive finish.



100% Tempranillo



Maceration in glass-lined vats 6 weeks



Aged in French Oak 24 months



24 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

Sweet and sour braised or roasted meat, game and chocolate.