



BECONCINI

Pietro Beconcini

ORGANIC BOUTIQUE WINERY



VIGNAIOLI
SAN MINIATO

ARIA



Vin Santo del Chianti DOC OCCHIO DI PERNICE

<u>VINTAGE:</u>	2008
<u>ALCOHOL:</u>	16,5 % vol.
<u>TOTAL ACIDITY:</u>	8,25 g/l
<u>RESIDUAL OF SUGAR:</u>	300 g/l
<u>BOTTLES PRODUCED:</u>	650
<u>GRAPE VARIETY:</u>	Sangiovese 100%
<u>GROWING AREA:</u>	San Miniato, Toscana
<u>SURFACE AREA:</u>	0,8 hectares.
<u>AGE OF VINES:</u>	over 40 years.
<u>TRAINING SYSTEM:</u>	Spurred cordon.
<u>HARVEST PERIOD:</u>	Last ten days of September

SOILS PROFILE: Base of sandstone, with high PH and considerable intrusion of Pliocene marine fossil formations, well integrated with abundant high PH clay.

ALTITUDE: 100-150 mt. A.s.l.

VINEYARD DENSITY: 3500 ceppi per ettaro.

YIELD PER VINE: 2 kg grapes

DRYING PROCESS: 5 months.

FERMENTATION: In completely sealed oak barrels.

MATURATION: 7 years in the same fermentation barrels

REFINING: in bottle for 12 months.

RECOMMENDATIONS: Store the bottle on its side at 20° or less. Avoid full light. Serve at 12-14°.

SERVING SUGGESTIONS: smoking Sigars, meditation moments, blue cheese, chocolate cakes, liver patè.

SENSORY PROFILE:

Colore : very intense amber color with light ruby nuances.

Profumo : first sweet impact of dried apricot, then honey and macerated berries.

Sapore : succulent in sweetness and density, well-balanced between lively acidity and dried fruit.

