



BECONCINI

Pietro Beconcini



VIGNAIOLI
SAN MINIATO

ORGANIC BOUTIQUE WINERY

RECISO



TUSCANY

SANGIOVESE HIGH HILL

VINTAGE: 2017

ALCOHOL: 14,5% vol.

BOTTLES PRODUCED: 7.000

BLEND: Two sangiovese clones estate-grown.

GROWING AREA: San Miniato (Pisa), Italy.

SURFACE AREA: 2,0 hectares on one cru vineyard
in high hill exposed sud-est

AGE OF VINES: 30 years old

TRAINING SYSTEM: Spurred Cordon

HARVEST PERIOD: First decade of October

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

ALTITUDE: 200-250 mt a.s.l.

VINEYARD DENSITY: 7,000 vines per hectare.

YIELD PER VINE: 0.8 kg grapes .

VINIFICATION: In temperature-controlled
glass-lined cement vats, **only indigenous yeasts**
with five weeks' maceration on the skins.

MATURATION: 24 months big barrels Slovenian oak.

AGEING: 1 year in glass.

RECOMMENDATIONS: Store the bottle on its side
at 20° or less. Avoid full light. Uncork at least an hour before serving.

SERVING SUGGESTIONS: Stews and marinades, wild fowl,
aged cheeses, steak and traditional Tuscan bone—steak

SENSORY PROFILE:

Colour: very deep garnet.

Nose: complex, lively aromas of wild berry fruit and mature red fruits,
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 our clayey soil.

