



# BECONCINI

*Pietro Beconcini*

ORGANIC BOUTIQUE WINERY



VIGNAIOLI  
SAN MINIATO



## ANTICHE VIE CHIANTI DOCG TUSCAN "EVERYDAY" WINE

**VINTAGE:** 2020

**ALCOHOL:** 12,50% by vol.

**BOTTLES PRODUCED:** 30,000

**BLEND:** Sangiovese (70%)

Trebbiano, Malvasia nera (30%)

**GROWING AREA:** San Miniato Tuscany, Italy.

**TRAINING SYSTEM:** Spurred cordon.

**HARVEST PERIOD:** First and second third of September.

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

**ALTITUDE:** 100-150 mt a.s.l.

**VINEYARD DENSITY:** 7,000 vines per hectare.

**YIELD PER VINE:** 1,5 kg grapes

**VINIFICATION:** In temperature-controlled glass-lined cement vats, with 20 days' maceration on the skins.

**MATURATION:** 6 months in glass-lined vats

**AGEING:** 4 months 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:** First courses, even quite formal in style, white meats, young cheeses, smooth charcuterie, fish cooked in red wine.

**SENSORY PROFILE:**

**Colour** lively ruby

**Nose** rich and heady, redolent of violets and ripe dark cherry

**Palate** rounded, with firm body, tangy acidity, and lingering finish.

