



BECONCINI

Pietro Beconcini

ORGANIC BOUTIQUE WINERY



VIGNAIOLI
SAN MINIATO



CARATELLO Vin Santo del Chianti DOC OXIDATIVE WHITE WINE

VINTAGE: 2009

ALCOHOL: 17 % vol.

TOTAL ACIDITY: 6.80 g/l

BOTTLES PRODUCED: 1.500

BLEND: White and black Malvasia,
Trebiano, San Colombano

GROWING AREA: San Miniato (Pisa), Italy.

SURFACE AREA: 0,8 hectares.

AGE OF VINES: over 40 years.

TRAINING SYSTEM: Spurred cordon.

HARVEST PERIOD: First ten days of September.

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

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

VINEYARD DENSITY: 3,500 vines per hectare.

YIELD PER VINE: 2 kg grapes

DRYING PROCESS: 5 months.

FERMENTATION: In completely sealed
oak and chestnut barrels.

MATURATION: 6 years in the same fermentation barrels.

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

SERVING SUGGESTIONS: Traditional almond-paste and dried fruit
cakes, *cantuccini* biscuits, creamed and herbed cheeses.

SENSORY PROFILE:

Colour: Golden yellow tending to amber and light ruby

Nose: floral, with fragrances of hedgerow, with honey and dried fruit

Palate: succulent, dense and velvet smooth, but finishes dry,
smooth, and elegant.

