



# BECONCINI

*Pietro Beconcini*

ORGANIC BOUTIQUE WINERY



VIGNAIOLI  
SAN MINIATO

## FRESCO DI NERO



TUSCANY ROSE' TEMPRANILLO

Early Harvest

**VINTAGE:** 2020

**ALCOHOL:** 12,5 % by Vol.

**BOTTLES PRODUCED:** 4.000

**BLEND :** Tempranillo 100%

**GROWING AREA:** San Miniato, Tuscany

**SURFACE AREA:** 0,5 hectares

**AGE OF VINES:** 10/18 years old

**TRAINING SYSTEM:** GUYOT

**HARVEST PERIOD:** Third Week of August

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

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

**VINEYARD DENSITY:** 7000 vines per hectare.

**YELD PER VINE :** 1,5 kg grapes.

**VINIFICATION:** In temperature- controlled glass-lined cement vats, after cryomaceration in skin press for 3 DAYS.

**MATURATION :** Four months on the lees in glass-lined cement vats

**AGEING:** 1 month in glass

**RECOMMENDATIONS:** Serve at a temperature of 08 ° as an aperitif or at a temperature of 12/16° with lunch or dinner

**SERVING SUGGESTIONS:** Fresh charcuterie, ham, salami, fresh cheese, small appetizers, tacos, boiled meet and vegetables, grilled fish and truffles dishes (San Miniato is the most famous land in Tuscany for the white truffle)

**SENSORY PROFILE:** **Color:** Intense brilliant rose' and transparent

**Nose:** fresh fragrance of red flowers and citrus notes with scent of graphite and chalk.

**Palate:** ***this is the right wine if you are thirsty !***

Light, but fruity and complex at the same time, highly satisfying.

