



# BECONCINI

*Pietro Beconcini*



VIGNAIOLI  
SAN MINIATO

ORGANIC BOUTIQUE WINERY

PRS



TOSCANA IGT

Tuscan Vivacity and Aromas

**VINTAGE :** 2020

**ALCOHOL :** 12.5% Alc. By vol

**BOTTLES PRODUCED :** 4,800

**VARIETAL:** Malvasia Lunga 100%

**AREA OF PRODUCTION:** San Miniato, Tuscany

**TRELLIS SYSTEM:** Guyot

**HARVEST :** first or second ten days in September  
(mid September)

**SOIL:** White clay with a high PH and high schist  
content from fossils of pliocene era .

**ALTITUDE:** 100-150 meters above sea level

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

**YIELD:** 2.0 kg. Of grapes

**VINIFICATION:** in cement with indigenous  
yeasts and maceration on the skins for 12 hours.

**MATURATION:** In cement for 4 months  
with frequent batonnage

**FINING/AGING:** 4 months in bottle

**SUGGESTIONS:** Conserve the bottle in the  
refrigerator. No drastic temperature changes.

**PAIRINGS:** A very pleasant summer wine due  
to its characteristic light body and drinkability.  
Perfect as an aperitif and to pair with  
light fish and vegetable based Mediterranean cuisine.

## **ORGANOLEPTIC NOTES**

**Color :** Pale Gold color with green reflections.

**Aroma :** Very Aromatic with notes of citrus and exotic fruit.

**Flavor :** Great sapidity typical of the terroir and unusually buttery  
and soft for such a fresh wine

