



BECONCINI

Pietro Beconcini

ORGANIC BOUTIQUE WINERY



VIGNAIOLI
SAN MINIATO



PIETRO BECONCINI

CHIANTI RISERVA OLD STYLE

VINTAGE: 2017

ALCOHOL: 14 % by vol.

BOTTLES PRODUCED: 13,000

BLEND: Sangiovese (85%) Canaiolo (15%)

AGE OF VINES: 65 years

GROWING AREA: San Miniato (Pisa), Italy.

TRAINING SYSTEM: Spurred cordon.

HARVEST PERIOD: first ten days of October.

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

ALTITUDE: 100-150 mt. above sea level.

VINEYARD DENSITY: 4,000 vines per hectare.

YIELD PER VINE: 2 kg grapes.

VINIFICATION: In temperature-controlled glass-lined cement vats, with 28 days' maceration on the skins.

MATURATION: 18 months in Slavonian Oak

AGEING: 8 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 also elaborate, farmyard animals, typical Tuscan cuisine, cheeses, cold cuts, soups.

SENSORY PROFILE:

Colour: purple-edged deep ruby.

Nose: vinous, showing violets, leather and coffee.

Palate: quite robust, round with earthy notes, very typical and elegant acid/tannic structure.

