



# BECONCINI

*Pietro Beconcini*

ORGANIC BOUTIQUE WINERY



VIGNAIOLI  
SAN MINIATO



## VEA

Toscana IGT

TREBBIANO with MACERATION on the SKINS

**VINTAGE:** 2019

**ALCOHOL :** 13,5% abv

**PRODUCTION :** 3,100

**VARIETAL :** 100% Trebbiano

**PRODUCTION AREA :** San Miniato, Tuscany

**TRELLIS SYSTEM :** Guyot

**HARVEST :** First ten days of October

**SOIL :** White calcareous clay with high PH with schist formed by fossil shells from the pliocene era.

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

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

**YIELD :** 2.0 kg of grapes

**VINIFICATION:** in cement vats with indigenous yeast and maceration on the lees for 40 days.

**MATURATION :** in cement vats for 4 Months then in barriques for 3 months with frequent batonnage.

**FINING :** 4 months in bottle

**SUGGESTIONS :** Conserve the bottle in the dark without quick temperature changes.

**PAIRINGS :** First courses, white meat, cheese, dishes with truffles and flavourful fish dishes.

### **ORGANOLEPTIC NOTES**

**COLOR** Intense golden yellow

**AROMA** Intense with great complexity

**FLAVOR** Round, full bodied with marked acidity and very persistent.

