



BECONCINI

Pietro Beconcini

ORGANIC BOUTIQUE WINERY



VIGNAIOLI
SAN MINIATO



VIGNALE NICCHIE TEMPRANILLO PREPHILLOXERA VINEYARD

- VINTAGE:** 2015
ALCOHOL: 15,5% by vol.
BOTTLES PRODUCED: 3000.
BLEND : Tempranillo 100%.
GROWING AREA: San Miniato, Tuscany.
SURFACE AREA: 0,9 hectares
AGE OF VINES: Centuries Old Vines.
TRAINING SYSTEM: Spurred Cordon.
HARVEST PERIOD: First ten days in September.
SOILS PROFILE: Base of sandstone, with considerable intrusion of Pliocene marine fossil formations, well integrated with abundant and compact white clay very high mineral complexity and high PH.
ALTITUDE: 100-150 mt. a.s.l.
VINEYARD DENSITY: 4000 vines per hectare.
YELD PER VINE : 2 kg grapes.

Then We practice the Drying of grapes for 4 weeks and we obtain a total yield of 70%.

- VINIFICATION:** In temperature- controlled glass-lined cement vats, with six weeks' maceration on the skins.
MATURATION : 24 months in new French barriques.
AGEING: 24 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: sweet and sour braised or overdone meat, game, preparations with chocolate.

SENSORY PROFILE:

Colour : Purple with violet highlights typical of this variety, bright but deep and not completely brilliant because of the density obtained with the drying of grapes
Nose : flowers and fruits at the same time in perfect fusion around the fifth year of age with tertiary perfumes deriving from ageing: liquorice, coffee, cocoa, Leather and cream notes

Palate : creamy, supple, really well drinkable for the presence of silky and elegant tannins. Sweet tannins only at the sixth or seventh year. Long but not intrusive finish

