



BECONCINI

Pietro Beconcini

ORGANIC BOUTIQUE WINERY



VIGNAIOLI
SAN MINIATO

IXE



NEW FIELDS
TUSCANY TEMPRANILLO

VINTAGE: 2017

ALCOHOL: 13,5 % by vol.

BOTTLES PRODUCED: 23.000

BLEND : Tempranillo 100%

GROWING AREA: San Miniato, Tuscany.

SURFACE AREA: 4,2 hectares.

AGE OF VINES: 15/23 years old

TRAINING SYSTEM: Spurred Cordon and Guyot

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: 7000 vines per hectare.

YELD PER VINE : 1,5 kg grapes.

VINIFICATION: In temperature- controlled cement vats, indigenous yeasts, with 30 days' maceration on the skins.

MATURATION : 15 months: 50% in French Oak
50% in cement vats

AGEING: 6 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: Typical Tuscan food

also mixed with oriental and exotic influences, and significant use of fruits and vegetables.

SENSORY PROFILE:

Color: Red with violet and blue highlights typical of this vine, transparent but very deep and brilliant like reflections of cold light.

Nose: Floral and dark fruit fragrances taking turns in the wine's aroma are the first characteristics of this vine, but its principal power is in the intense minerality and savory attributes that are also present in the nose.

Palate: Very smooth like good Tempranillo, but arising from the soils of San Miniato it becomes more complex with a higher acidity, making this wine very fluid and drinkable as it cleanses the palate.

