



BECONCINI

Pietro Beconcini

ORGANIC BOUTIQUE WINERY



VIGNAIOLI
SAN MINIATO

MAURLEO



TERRE DI PISA

ROSSO DOC

VINTAGE: 2018

ALCOHOL: 13,5 % vol.

BOTTLES PRODUCED: 17,000

BLEND: 50% Sangiovese 50% Black Malvasia

GROWING AREA: San Miniato, Tuscany.

SURFACE AREA: 3,5 hectares

AGE OF VINES: (30%) 35 years, (70%) 20 years

TRAINING SYSTEM: Spurred cordon.

HARVEST PERIOD:

First and second ten days of September.

SOILS PROFILE: Base of sandstone, with considerable intrusion of marine fossil formations, well integrated with abundant clay.

ALTITUDE: 100-150 m. SLM

VINEYARD DENSITY: 7,000 vines per hectare.

YIELD PER VINE: 1.3 Kg grapes

VINIFICATION: In temperature-controlled glass-lined cement vats, with four weeks' maceration on the skins for Sangiovese and 20 days for Malvasia near.

MATURATION: Black Malvasia 12 months in Cement and Sangiovese in big barrels Slavonian Oak for 12 Months

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: Grilled meats, wild fowl, medium-aged cheeses, eggplant parmesan vegetarian lasagna, lentil soup.

SENSORY PROFILE

Colour: purple-edged deep ruby with blue shades.

Nose: Rich, showing red berry fruits, toasted and subtle vanilla.

Palate: lovely velvety texture, supported by expressive tannins, and exhibiting all the smoothness typical of the black Malvasia grape.

