



# BECONCINI

*Pietro Beconcini*

ORGANIC BOUTIQUE WINERY



VIGNAIOLI  
SAN MINIATO

## RECISO



## TUSCANY

## SANGIOVESE HIGH HILL

**VINTAGE:** 2016

**ALCOHOL:** 14,5% vol.

**BOTTLES PRODUCED:** 7.000

**BLEND:** Two sangiovese clones estate-grown.

**GROWING AREA:** San Miniato (Pisa), Italy.

**SURFACE AREA:** 2,0 hectares on one cru vineyard  
in high hill exposed sud-est

**AGE OF VINES:** 30 years old

**TRAINING SYSTEM:** Spurred Cordon

**HARVEST PERIOD:** First decade of October

**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:** 200-250 mt a.s.l.

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

**YIELD PER VINE:** 0.8 kg grapes .

**VINIFICATION:** In temperature-controlled  
glass-lined cement vats, **only indigenous yeasts**  
with five weeks' maceration on the skins.

**MATURATION:** 24 months big barrels Slovenian oak.

**AGEING:** 1 year 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:** Stews and marinades, wild fowl,  
aged cheeses, steak and traditional Tuscan bone—steak

**SENSORY PROFILE:**

**Colour:** very deep garnet.

**Nose:** complex, lively aromas of wild berry fruit and mature red fruits,  
particularly blackberry, enriched with nuances of tanned leather, barley  
and roasted coffee.

**Palate:** dry and lean, with very pronounced tannins; the finish  
develops a classically bitterish note suggesting dark chocolate,  
a characteristic encouraged by our clayey soil.

