



# BECONCINI

*Pietro Beconcini*

ORGANIC BOUTIQUE WINERY



VIGNAIOLI  
SAN MINIATO



## VIGNALE NICCHIE **TEMPRANILLO** **PREPHILLOXERA VINEYARD**

**VINTAGE:** 2013  
**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

