



PIETRO BECONCINI
Pietro Beconcini

ORGANIC SANGIOVESE & TEMPRANILLO WINES



VIGNAIOLI
SAN MINIATO

PIETRO BECONCINI

CHIANTI DOCG RISERVA OLD STYLE

VINTAGE:	2012
ALCOHOL:	14 % by vol.
BOTTLES PRODUCED:	18,000
BLEND:	Sangiovese (85%) Canaaiolo (15%)
AGE OF VINES:	over 50 years
GROWING AREA:	San Miniato (Pisa), Italy.
TRAINING SYSTEM:	Spurred cordon
HARVEST PERIOD:	Second third of September And first of October.
SOILS PROFILE:	Base of sandstone, with considerable intrusion of marine fossil formations, well integrated with abundant clay.
ALTITUDE:	100-150 m.
VINEYARD DENSITY:	5,000 vines per hectare.
YIELD PER VINE:	2 kg grapes
VINIFICATION:	In temperature-controlled glass-lined cement vats, with 21 days' maceration on the skins.
MATURATION:	18 months in Slavonian Oak 8 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: First courses also elaborate,
farmyard animals, typical Tuscan cuisine

SENSORY PROFILE:

Colour: purple-edged deep ruby
Nose: Rich, showing berry fruit and subtle vanilla
Palate: lovely velvety texture, supported by expressive tannins



PIETRO BECONCINI AGRICOLA SS.

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