

Pietro Beconcini

LEONARDO BECONCINI
SAN MINIATO

RECISO

Tuscany Red Wine

VINTAGE: 2004

ALCOHOL: 14% vol.

BOTTLES PRODUCED: 11.000

BLEND:
Two sangiovese clones, one of which estate-grown.

GROWING AREA: San Miniato (Pisa), Italy.

SURFACE AREA: 3,5 hectares

AGE OF VINES: (70%) 40 years
(30%) 10/11/12 years

TRAINING SYSTEM: 50% Guyot, 50% spurred cordon

HARVEST PERIOD: Second third of September.

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

ALTITUDE: 100-150 m.

VINEYARD DENSITY: 7,000 vines per hectare.

YIELD PER VINE: 0.8 kg grapes

VINIFICATION: In temperature-controlled glass-lined
cement vats, with three weeks' maceration on the skins.

MATURATION: 18 months in French barriques.

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.

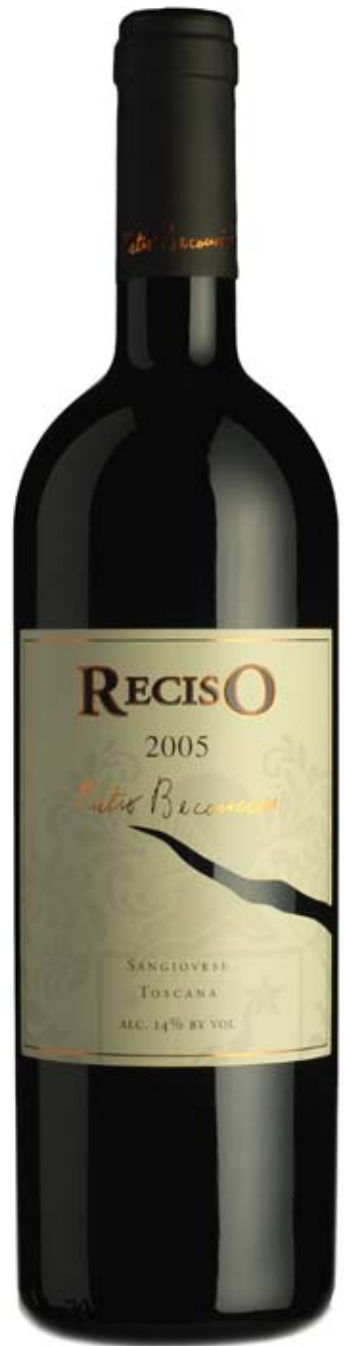
SERVING SUGGESTIONS: Stews and marinades,
wild fowl, aged cheeses.

SENSORY PROFILE:

Colour: very deep garnet

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

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



PIETRO BECONCINI AGRICOLA SS.

Via Montorzo, 13/A - San Miniato, Pisa, Italy tel e fax +39 0571 464570 mob.+39 347 2647861
www.pietrobeconcini.com e-mail : info@pietrobeconcini.com