

Tuscan VINEYARD Imports



Pietro Beconcini

SAN MINIATO ORGANIC WINE



PIETRO BECONCINI AGRICOLA- Fresco di Nero

Imported by: Carlotta Scotti Pignato - Tuscan Vineyard Imports

8305 Office Park Drive - A / Douglasville, Georgia 30134 / 404-386-6065

Carlotta@tuscanvineyardimports.com

Az.Ag. Pietro Beconcini: **Fresco di Nero Rosso** **IGT Toscana**

An extraordinary Chianti winery outside of Florence, near San Miniato. Fourth generation winemaker Leonardo Beconcini is highly respected in the area for his traditional Chianti and his not so traditional Tempranillo! Under his direction, ancient vines were examined using DNA and identified as Tempranillo, probably brought in the form of seed by Spanish pilgrims headed for Rome hundreds of years ago. Beconcini's Tempranillo is not like its Spanish cousin, it reflects its Tuscan terroir and is a modern

interpretation that is unique. Leo is solely responsible for the addition of the Tempranillo varietal in IGT Toscana designation!

Beconcini is certified organic in the EU and a member of the prestigious group of natural Italian producers, **Vignaioli Indipendenti**. web site : <http://www.pietrobeconcini.com/>

Fresco di Nero, 2015 IGT Toscana Rosso 100% Tempranillo

Production +/- 20,000 Bottles

Winemaker Leonardo Beconcini has produced another one of a

kind wine, an unexpected pleasure from his Tuscan estate. FDN is the 3rd wine made from Tuscan Tempranillo.

Don't be fooled by the color of the wine, FDN is a dry Rosso by definition not a Rosato. Skins macerate for 2-3 days and wine goes through malolactic fermentation. Tuscan Tempranillo is harvested early for maximum acidity resulting in a fresh, bright and fruity red wine with notes of raspberry and wild strawberry as well as rose petals. Best served slightly chilled and is ideal for summer, as an aperitif and throughout the year with light foods including salmon & pork.

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SAN MINIATO ORGANIC WINE



PIETRO BECONCINI AGRICOLA- PRS Anno Zero Malvasia Lunga

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Az.Ag. Pietro Beconcini: Malvasia Lunga IGT Toscana

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PRS - Anno Zero
100% Malvasia Lunga
12.5% Abv
Production 4,800 bottles

Mono-varietal of local Malvasia Lunga, a noble native grape with long historical roots to Tuscany. Hand harvested in mid September. Fermentation with only wild native yeast is in temperature controlled cement vats with 12 hour skin contact.

Wine remains in cement for 4 months with frequent batonnage, followed by a minimum 4 months in bottle.

Pale gold in color. Fresh bright fruit such as green apple, citrus, tropical fruit and mineral notes. Pleasing finish of sliced almonds.

This wine was named after the producer's newborn son Pietro Saverio. It is a young fresh wine intended to celebrate its youth and vibrancy.

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SAN MINIATO ORGANIC WINE



PIETRO BECONCINI AGRICOLA- VEA Anno Zero Trebbiano

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Az.Ag. Pietro Beconcini: Trebbiano IGT Toscana

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VEA - Anno Zero
100% Trebbiano
14% abv
Production 2,100 bottles

VEA is a mono-varietal of native old vine Trebbiano. Small tight clusters are hand harvested in late October giving the grapes a long hang time. Fermentation is in temp controlled cement vats with only natural indigenous yeast. To achieve the lush full palate, there is 23 day skin contact and it remains in cement for 4 months. VEA then spends

3 months in used barrique barrels with weekly batonnage and 4 months bottle.

The result breaks all stereotypes of Trebbiano being a simple varietal and merely a workhorse of the past, when it was used on its own or blended in Chianti. Not only rich on the palate but complex bursting with fruit, mineral and with adequate acidity to give freshness to this big wine. Finish is long, complex with persistent tertiary notes.

The wine is named after Eva, the winemaker's wife who had the labels commissioned in order to give a modern and personal imprint on the whites, which are truly a boutique offering from the Beconcini family winery.

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SAN MINIATO ORGANIC WINE



PIETRO BECONCINI AGRICOLA - Antiche Vie Chianti DOCG

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Az.Ag. Pietro Beconcini: **Chianti DOCG**

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Antiche Vie, 2016 Chianti DOCG Sangiovese 70%, Native Varietals 30% - **Production 30,000 Bottles**

Antiche Vie is a traditional style Chianti of excellent quality and value. It has a fragrant and feminine nose of cherry, violets and jasmine. It is medium bodied with good acidity and sweet tannins. A hint of orange peel is on the finish.

Only native varietals are used including Sangiovese, Canaiolo, Colorino, Ciliegiolo Malvasia Nera. Fermentation lasts for 21 days separately in cement vats to maintain freshness.

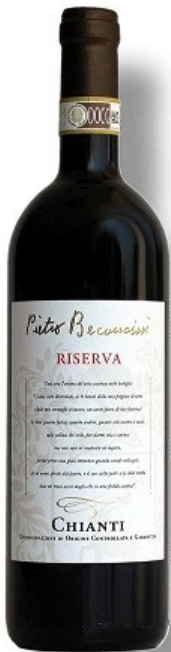
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Pietro Beconcini
SAN MINIATO ORGANIC WINE



PIETRO BECONCINI AGRICOLA- Chianti Riserva DOCG

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Az.Ag. Pietro Beconcini: Chianti DOCG

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Pietro Beconcini, 2013 Chianti Riserva DOCG
Sangiovese 85%, Native Varietals 15% **Production 25,000 Bottles**

Beconcini's Chianti Riserva is an elegant wine that can be enjoyed now or cellared for a decade or more. The grapes come from 30+ year old vineyards on the highest elevations of the property. There is signature red cherry and violets on the nose as well as complex wood and mushroom notes which are repeated on the palate. A hint of licorice and dried herbs provide a refined finish.

Fermented separately in cement vats and aged in large traditional Slavonian oak botti for 30 months with further bottle aging.

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PIETRO BECONCINI AGRICOLA- Maurleo

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Az.Ag. Pietro Beconcini: **Maurleo IGT Toscana**

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Maurleo, 2015 IGT Toscana
Rosso Sangiovese 50%,
Malvasia Nera 50 %
Production 27,000 Bottles

Maurleo is an equal blend of native Tuscan varietals Sangiovese and Malvasia. Its name is derived from the name of brothers Maurizio and Leonardo. Maurleo opens with cedar, ample red and black fruit with a hint of wild fennel on the nose. The palate mirrors the nose and provides ample acidity and restrained tannins which make it an appealing and food friendly wine. It is fermented separately in cement vats and aged 12 months in French oak barriques and larger tonneaux then an additional 6 mo. in bottle.

James Suckling 91 Pts.
Gambero Rosso: Bere Bene (best value)
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SAN MINIATO ORGANIC WINE



PIETRO BECONCINI AGRICOLA - IXE

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Az.Ag. Pietro Beconcini: **IXE IGT Toscana**

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IXE, 2015 IGT Toscana Rosso
Tempranillo 90% Sangiovese 10%
Production 23,000 Bottles

IXE is the "mystery varietal" and made from propagated vines. Inky purple in color and

lush in body thanks to an extraordinary three week long maceration and 14+ month aging in French and American oak barrique. IXE then spend a year in bottle. This Tempranillo is a fruit forward and feminine interpretation. The nose is complex and rich in dried plums, minerals, eucalyptus and licorice. The palate is lovely with a velvety round mouth feel that retains its freshness. Red and black fruit balance acidity and gentle tannins followed by a licorice finish.

'17 JS 91 Pts., **Gambero Rosso Best Value**

'15 - J S 91 Pts.
'14 - **Gambero Rosso Best Value**
'12 - 90 Pts. **Stephen Tanzer**

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PIETRO BECONCINI AGRICOLA- Reciso

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Reciso, IGT Toscana Rosso
100% Sangiovese

Production 11,000 Bottles

Reciso is a modern and elegant Sangiovese full of minerals, red and black cherry and plums on the nose. These notes repeat on the plush palate. The wine has great acidity and firm but fine tannins. Licorice and eucalyptus evolve as the wine opens.

Reciso is a fine, bold and cellar worthy wine made from the finest 50 yr. old vineyards on the property. It spends 18 months in French barrique and Slovenian oak followed by one year in bottle. Drink or cellar.

'16 JS 94 Pts

'07 - Veronelli 90 Pts.

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PIETRO BECONCINI AGRICOLA- Vigna le Nicchie

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Az.Ag. Pietro Beconcini: Tempranillo IGT Toscana

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Made from extraordinary **80-100 yr. old vines of Tempranillo on original Pre-phyloxera rootstock** this wine is completely original. Vigna's Tempranillo is harvested early to retain acidity, then dried before pressing. The result is an incredibly original and balanced wine destined to become a cult classic. Long, six week maceration period as well as the use of "appasimento" or

partially dried grape clusters, two years in French and American oak barrique, and two years in bottle make for a silky smooth palate that is incredibly rich, elegant and dense. There is an explosion of licorice and blackberry and balsa that is balanced by sweet tannins, minerals and acidity. Serve with meat, cheese or even chocolate!

'13 - 94 JS.

'11- *Gambero Rosso November Wine of the Month*

'08 - *L'Espresso* : *The extreme meticulousness exercised in vineyard practices along with winemaking interventions reduced to a minimum, have allowed Leonardo Beconcini to consolidate the stylistic parameters of his wines. He produces exclusively red wines which, since they emerge already smooth and full-fruited, require careful attention to reach good levels of acid-tannin contrast.*

Vigna alle Nicchie is increasingly exhibiting a unique, well-defined style; we are looking forward with great curiosity to future releases..

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PIETRO BECONCINI AGRICOLA- Caratello

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Az.Ag. Pietro Beconcini: **Vino Vin Santo del** **Chianti DOCG**

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Caratello, 2008 DOCG Vino Santo del Chianti Malvasia Bianca 50%, Malvasia Nera 30%, Trebbiano 10%, Colombano 10% **Production 2000 Bottles 500 ml**

Painstakingly made in traditional manner by air drying whole clusters for five+ months before pressing, the juice is then placed in Caratelli, small wood kegs where the wine ferments slowly and ages for 5-7 years! Kegs are only partially full to allow slight oxidation and a "mother" is retained for the following year giving a signature Beconcini house style. This precious wine is not filtered, but left to settle naturally in traditional glass demijohns for a year.

'07 Vinality Best in Show Award

'01 - WE 91 Pts.

"This beautiful expression shows elegant aromas of candied apricot, honey, preserved lemon and white rose."