

PIETRO BECONCINI

FRESCO DI NERO



Deep ruby color rosé with fresh aromas of strawberries, red flowers and some citrus on the palate with mineral and savory after-taste. An incredibly unique rosé.

Color: Rosé

Area of Production: San Miniato, Tuscany

Varietals: 100% Tempranillo

Training System: Guyot

Elevation: 100-150 meters

Soil: Sandstone with marine fossil formations

Farming Practices: Organic

Fermentation: In temperature controlled cement vats, cryomaceration in skin press for 3 day, followed by 4 months of lees contact

Aging: 1 months in bottle.