

# Beconcini's Reciso Sangiovese

scritto da Redazione Wine Meridian | 27 Dicembre 2022



Reciso is a pure Sangiovese which comes from an organic production of 70-year-old vines planted in the area of Pisa. The soils here are rich in clay which gives the structure and a deep purple hue to the wine. On the nose it is intense and fruity and this is reflected on the palate where the tannic structure is evident yet smooth giving the wine a balanced mouthfeel. The richness in flavor comes through characterized by a juicy, dark fruity character, principally wild berries such as blackberries, with a dash of dark chocolate. The finish is medium to long with a typical uplifting underlying acidity typical to Sangiovese. It pairs especially well to meats and pasta dishes.

**Pietro Beconcini Agricola**

Via Montorzo, 13/A  
56028 San Miniato (PI)

[www.pietrobeconcini.com](http://www.pietrobeconcini.com)

+39 0571 464785

[info@pietrobeconcini.com](mailto:info@pietrobeconcini.com)

