

bocelli

FAMILY WINES



ALCIDE IGT

GRAPE VARIETIES: 50% Sangiovese, 50% Cabernet Sauvignon.

ALCOHOL: 14.0% by volume

ACIDITY: 5.0 grams per liter

RESIDUAL SUGAR: 0 grams per liter

MATURATION: 18 months in the French oak barrique.
6 months in the bottle.

VINE TRAINING: Guyot Doppio

VINE YIELD: 1 bottle per plant average yield

SOIL: Medio impasto

VINEYARD LOCATION: Lajatico, Tuscany.

WINE TYPE: Complex, medium-bodied red.

TASTING NOTES: Made from 70 year-old vines of Sangiovese, and extremely bright, lush Cabernet Sauvignon. Alcide is a true Super Tuscan. Deftly and generously coopered with exceptional French oak barriques, the old vines lend a terrific minerality and intensity to the wine that cannot be duplicated by young vines, or large production. A very rare treat for the discriminating Italophile or classical music aficionado.

FOOD PAIRING: Homemade beef stew, prosciutto, and Pecorino Romano.

Alcide is named for the grandfather of Alberto and Andrea Bocelli.

“Please join us in celebrating the things that truly make a good life: food, friends, *la famiglia* – and of course, fantastic wine.”

– Alberto and Andrea Bocelli

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