

bocelli

FAMILY WINES



POGGIONCINO IGT

GRAPE VARIETIES: 60% Sangiovese, 20% Canaiolo,
10% Malvasia Bianca, 10% Colorino

ALCOHOL: 13% by volume

ACIDITY: 5.0 grams per liter

RESIDUAL SUGAR: 1.5 grams per liter

MATURATION: 50% aged in French oak barrique.
3 months in the bottle.

VINE TRAINING: Guyot

VINE YIELD: 1 bottle per plant average yield

SOIL: Medio impasto

VINEYARD LOCATION: Lajatico, Tuscany.

WINE TYPE: Crisp, juicy, food-friendly red that delivers generous
fruit and lovely terroir character.

TASTING NOTES: Raspberry, rhubarb, strawberry, dried cran-
berry, Bing cherry, red currant, and fennel at the core, with tangy
minerals and a flattering hint of apricots and red pears.

FOOD PAIRING: Filet mignon, grilled Portobello mushrooms
with balsamic, and veal scallopini.

“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

AUGUST
WINE GROUP