

bocelli

FAMILY WINES



PROSECCO DOC - EXTRA DRY

GRAPE VARIETIES: 100% Prosecco

ALCOHOL: 12% by volume

ACIDITY: 6.0 grams per liter

RESIDUAL SUGAR: 16.0 grams per liter

MATURATION: Aged 2 months in the bottle

VINE TRAINING: Sylvoz

VINE YIELD: 1 bottle per plant average

SOIL: Morenico

VINEYARD LOCATION: Valdobbiadene, Veneto

WINE TYPE: Delightful, everyday sparkling wine.

Tasting Notes: Made from the Prosecco grape that is indigenous to the Veneto region, this sparkling wine has subtle flower and fruit aromas that make the palate deliciously light and playful. Unlike many Champagnes, it is not harsh—rather, it tickles the throat with a peachy softness, and is flecked with minerality that remains simple in the best of ways. Perfect perlage make it the ideal choice for any occasion.

FOOD PAIRING: Shrimp cocktail, oysters and spicy noodles.

Long Before Andrea Bocelli was famous for music, the Bocelli family has been known for wine. For over 130 years, they have made classic wines on their Tuscan farm. Now in collaboration with Trevisiol, the 'first family of Prosecco', they share this delightful sparkling wine that is a staple of everyday Italian celebration.

"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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