

bocelli

FAMILY WINES



SANGIOVESE IGT

GRAPE VARIETIES: 100% Sangiovese

ALCOHOL: 13% by volume

ACIDITY: 5.2 grams per liter

RESIDUAL SUGAR: 1.5 grams per liter

MATURATION: 20% aged in French oak for 1 year and 4 months in the bottle.

VINE TRAINING: Spurred Cordon

VINE YIELD: 1.2-1.5 bottles per plant (Avg. 1,300 g.)

SOIL: River stones and chunks of quartz

VINEYARD LOCATION: Morellino, Tuscany

WINE TYPE: Lush, fruity, un-oaked red wine.

TASTING NOTES: Made from Tuscany's noble varietal, the Bocelli family's passion and expertise are on full display in this exceptionally bright, lush, and appealing Sangiovese. With grapes hand-harvested from some of the best vineyard sites in Morellino, the fruit is deliciously ripe and smoky, with notes of marasca cherry, granite, and rhubarb compote. The finish is long and suitably dry, with admirable acidity that makes the palate taut and appealing.

FOOD PAIRING: Penne with fresh tomatoes and basil, steak, and Parmesean cheese.

Wherever in the world Andrea Bocelli's music takes him, he always looks forward to opening a bottle of his family's wine, and taking in the aromas of home. For four generations, the Bocelli family has been making classic wines on their Tuscan estate.

"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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