

bocelli

FAMILY WINES



TERRE DI SANDRO IGT

GRAPE VARIETIES: 100% Sangiovese

ALCOHOL: 13.5% by volume

ACIDITY: 5.0 grams per liter

RESIDUAL SUGAR: 0 grams per liter

MATURATION: 18 months in the French oak barrique.
12 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: Old vine, very elegant red wine aged in French oak.

TASTING NOTES: From the family estate of opera singer Andrea Bocelli comes this classic Sangiovese, a wine which has been made on his family's vineyard for over 130 years. Aged in French oak barriques, it has aromas of tart cherry, sweet black currant, and violets.

FOOD PAIRING: Italian sausage, pork roast, and Pecorino cheese.

The wine is aptly named Terre di Sandro which translates to "Earth of Sandro" – Sandro being Alberto and Andrea's father.

"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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