**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  
**VINEYIELD:** 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